



Heat Sealable Polyester Films



The global leader in heat sealable PET film solutions

Mylar Specialty Films are the leading supplier of heat sealable polyester films, with industry standard offerings in the produce, protein and ready meal markets



Why Mylar Specialty Films?

As the inventor of heat-sealable dual ovenable polyester films, we have been at the forefront of industry changing developments from the emergence of ready meals through to the cutting edge of ovenable flow wrap packs.

We have a unique understanding of polyester's potential to protect and enhance food, and at the same time helping the supply chain deliver on packaging waste and recycling targets. We have developed a range of films designed to make the aim of all PET packs for a wide range of meat and fish products a reality.

Mylar® range of product families

- OL** - Dual ovenable, peelable range of films designed predominantly to seal to PET containers
- RL** - Universal peelable sealant designed to seal to PET, PP, PE, fibre and many other materials
- HF** - Peelable range of lidding films designed specifically for produce applications
- CL** - Peelable seal, designed specifically for induction seal cap-liner applications
- COOK** - Dual ovenable films designed for thermoformable applications. Wide range of products also available for pre-made bags, VFFS and horizontal flow wrap

Key strengths and benefits

- Mylar Specialty Films are the world's largest supplier of heat sealable PET films
- Diverse and tailored production capabilities including co-extrusion and in-line and off-line coating
- Widest range of heat seal properties ranging from easy peel to permanent seals
- Multiple sealant technologies capable of sealing to different materials including PET, polyolefins, board and pulp and aluminium trays
- Superior clarity and antifog performance
- Deep technical knowledge of base film delivering tailored properties such as anti-shredding performance, recycled content, thermoformability and many more
- Sealant films designed for high processing speeds and machine uptime
- The industry expert in product stewardship and global food contact compliance
- Decades of experience in end markets such as produce, protein, ready meals, cap liner, and many others



Mylar® PET Films for produce applications

Our Mylar® Harvest Fresh range of PET films sets the industry standard for lidding film used to package fresh produce such as berries, fresh cut fruit, and prepared salads.

Mylar® PET films offer the industry standard in easy peel performance with reliable seals achieved across the broadest range of punnets and packing lines. Strong hermetic sealing is achieved even in the most challenging conditions of cut fruit packaging, where contamination from the product can cripple the seals of other lidding films.

Eye catching shelf appeal comes with superior anti-fog plus great printability features. Mylar® PET films also offer good machinability and converters can punch and perforate using various methods for enhanced shelf life.

Clip-on lids, paper labels, and reverse-printed laminates can all be replaced with a Mylar® PET lidding film to deliver a lower-cost, lighter-weight PET pack with enhanced shelf life and design appeal.

Key benefits for produce applications

- The widest range of heat seal chemistries sealing to all common substrates – CPET (co-ex and mono), rPET, PP, lined board, fibre (tree pulp and bagasse), and aluminium trays
- Superior clarity and antifog performance
- Low seal initiation temperatures ideal for use with APET and rPET trays
- Excellent seal through contamination
- Tailored base film properties to reduce shredding
- Unique high WVTR products that enable shelf life extension across a wide range of products



Ovenable cooking with Mylar® PET films

Trust and quality are bywords that define everything we do, and the combination of our long heritage in high temperature applications and close relationships with industry experts helps us to achieve the highest levels of food contact legislative compliance. Consumers can cook products packed in Mylar® PET films in complete confidence and enjoy the convenience and safety of “no-touch” cooking.

The Mylar® PET range of ovenable films consists of an unrivaled option of different sealable and peelable films for use with mono CPET, co-ex CPET or ALU trays, as well as a range of heat sealable films designed for flow wrap, VFFS or thermoformable applications where Mylar® PET become both the primary pack and the cooking medium. The Mylar® COOK range offers the unique combination of thermoformability and high temperature food contact compliance with the additional benefit of enhanced puncture resistance for “bone-in” applications.

The benefits of using Mylar® PET films in the cooking process are numerous. Flavours and aromas are kept and enhanced during the cooking process so even the most inexperienced Cook can deliver restaurant quality food at home with no mess and no waste. The no touch cooking experience delivers high levels of food safety and individual tastes can be catered for by cooking different foods at the same time without cross contamination. An additional benefit is that in many cases the cooking time is reduced, delivering increased convenience and helping to reduce energy consumption.

Key benefits for ovenable applications

- Widest range of dual ovenable films suitable for all common packing methods – lidding, flow wrap, VFFS, pre-made bags and thermoformable applications
- The global leader in ovenable lidding films with four decades of experience in supplying the ready meal market
- The widest range of heat seal chemistries sealing to all common substrates – CPET (co-ex and mono), rPET, PP, lined board and aluminium trays
- Tailored peelability ranging from easy peel to permanent seals. Solutions available for self venting during cooking and robust seals able to withstand retort processes
- Superior clarity and antifog performance for chilled ready meals
- Excellent seal through contamination
- The industry expert in product stewardship and global food contact compliance



Mylar® PET films for meat, fish and poultry

Polyester is uniquely placed to deliver stunning shelf impact and product protection while at the same time helping to contribute to sustainable packaging goals by delivering these properties in an inherently recyclable and light weight pack. We have developed a unique range of lidding films designed to be used with APET and rPET trays for the packing of raw poultry and fish as well as processed products such as charcuterie.

Key benefits for meat, fish and poultry

- Enabling the move to mono PET tray and lidding solutions for protein market
- The widest range of heat seal chemistries sealing to all common substrates – CPET (co-ex and mono), rPET, PP, Lined board and aluminium trays
- Tailored peelability ranging from easy peel to permanent seals
- Excellent seal through contamination
- Low seal initiation temperatures ideal for use with APET and rPET trays
- Class leading clarity and antifog performance tailored base film properties to reduce shredding



Mylar® PET films for cap liner

We are the leading supplier of heat sealable films used in cap liner laminates.

The Mylar® range of heat sealable PET films offer ease of lamination and excellent lay flat and die cut properties delivering significant manufacturing efficiencies.

Our range delivers a wide range of heat seal properties ranging from permanent seal films to easy peel opening, while providing reliable hermetic seals.

Key benefits for cap liner

- Wide range of heat seal chemistries ranging from permanent to peelable seal
- Low seal initiation temperature ensuring reliable hermetic seals



PET – A Sustainable Building Block

- Low carbon footprint and water usage compared to alternative materials
- Commercially available with high quality post consumer recycled content
- PET is the most recycled plastic on the planet, and Mylar Specialty Films were the pioneers in the use of recycled content in our film range
- Our products are halogen free enabling safe and effective end of life outcomes



Sustainability for the future

Improving the sustainability of our operations and the products we supply is one of our core values and forms an integral part of our company vision. Working with our customers and other stakeholders we aim to develop solutions which reduce overall emissions and enhance the circularity of the end markets we serve.

Sustainability starts at our manufacturing plants, and we are proud that our ongoing commitment to sustainability has been recognized with a gold rating from EcoVadis, ranking us in the top 6% of comparable companies in our industry. Our environmental policies form an integral part of our ISO 14001 accreditation, and we are signatories to Operation Clean Sweep™ which confirms our commitment to eliminate the leakage of plastic from our manufacture.



Reducing the amount of raw materials used in packaging and helping to extend the shelf life of the products we pack is perhaps the biggest single impact when it comes to emissions reduction. We pioneered the move to top seal lidding in produce, reducing the amount of plastic used by up to 30-50% and enabling the replacement of additional product labels with printed lidding films. Our developments in humidity control take this even further by extending the shelf life of a wide range of fruit and vegetables. Our broad technical knowledge of tailored base films allows us to supply thinner lidding films while minimizing the risks of sharding and skeletal web breaks.

Mylar Specialty Films were the pioneer of the use of recycled content in polyester films, with well over a decade of experience of supplying rPET films into industries as diverse as packaging and photovoltaics. Our full range of heat sealable films are available with high levels of post consumer recycled content, and we are actively involved in a number of research products proving the viability of future recycling processes for skeletal waste products from the packing process. We are also developing bio based options with films available with 30% non-oil content and ongoing developments in the pipeline to develop 100% bio derived products.



www.mylar.com
europe@mylar.com / usa@mylar.com / ap@mylar.com

United Kingdom

Mylar Specialty Films UK Ltd
The Wilton Centre
Redcar
TS10 4RF

Continental Europe

Mylar Specialty Films Luxembourg SA
BP-1681
L-1016
Luxembourg

United States

Mylar Specialty Films
3600 Discovery Drive
Chester
VA 23836 USA

Asia Pacific

Mylar Specialty Films
Room A9, 11 Floor, NCB Innovation Centre
No. 888 Lai Chi Kok Road, Cheung Sha Wan,
Kowloon, Hong Kong, China

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