



TEST ANTIFOG

ANTI-FOG PERFORMANCE TEST FOR FOOD PACKAGING



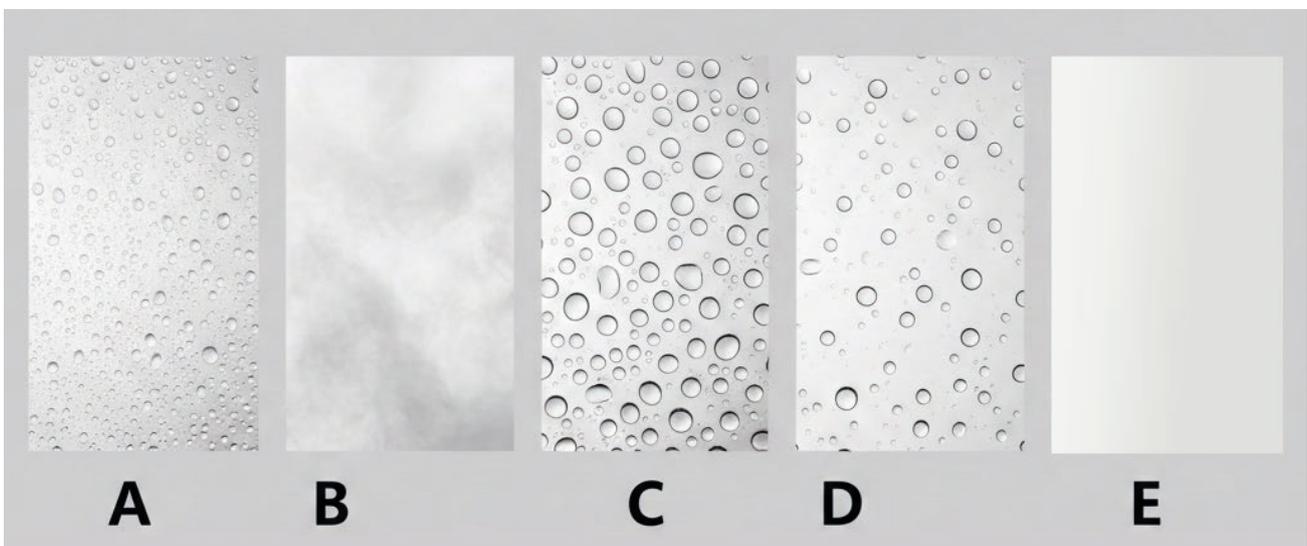
Testing Procedures

Test samples are evaluated according to the visual rating criteria detailed in Table 1. Figure 3 provides representative examples of these appearance ratings.

Table 1

Rating	Classification	Description	Comments
A	Opaque layer of fine fog droplets	Very Poor	Zero visibility, low light transmission
B	Opaque or transparent layer of large droplets	Poor	Zero visibility, low light transmission
C	Continuous layer of large transparent droplets	Poor	Poor visibility, lens effect, dripping
D	Randomly scattered or large transparent drops	Good (a)	Discontinuous water film
E	Transparent film with no visible water	Excellent	Completely transparent

Figure 3

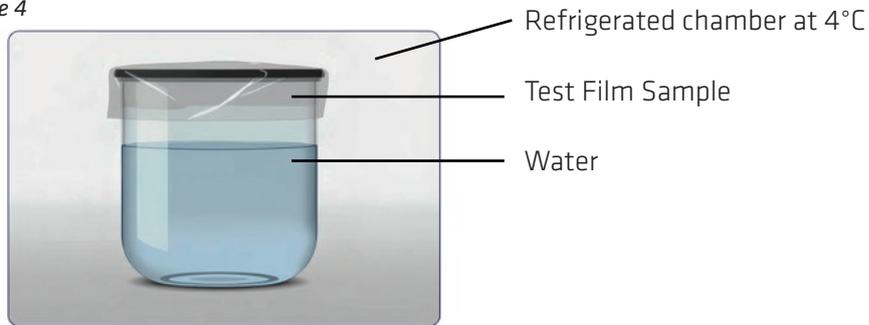


THE “COLD-FOG” TEST

Cold-Fog Test for Food Packaging Films

Fill a 250 ml beaker with 200 ml of distilled water and seal the opening with the test film sample. Place the beaker in a temperature-controlled refrigerator maintained at 4°C (Figure 4).

Figure 4



Monitoring and Evaluation:

Assess the film’s appearance over a 5-day period, utilizing the A to E rating scale detailed in Table 1. Observations must be conducted at the specific time intervals outlined in Table 2.

Cold-Fog Test: Performance Monitoring Schedule

Appearance after	Hours					Days				
	4	12	24	36	48	1	2	3	4	5
Rating da (A a E)										

ANTI-FOG PERFORMANCE TEST FOR FOOD PACKAGING



THE “COLD-FOG” TEST

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VISUAL COMPARISON

COMPETITOR



4 hours



4 hours



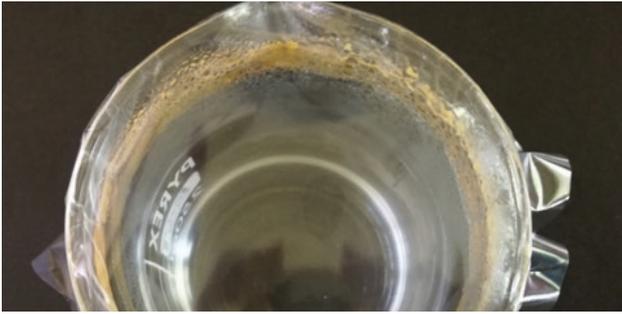
12 hours



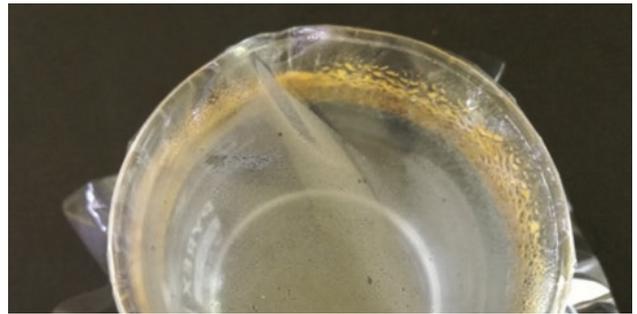
12 hours

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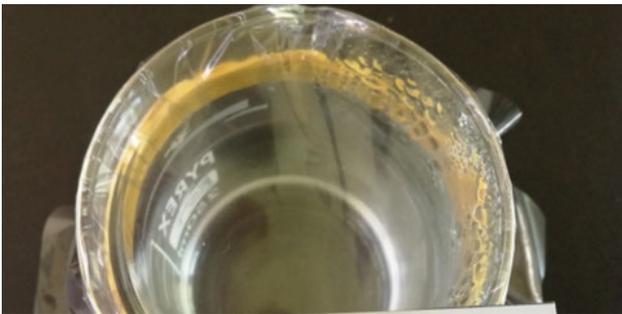
COMPETITOR



24 hours



24 hours



72 hours



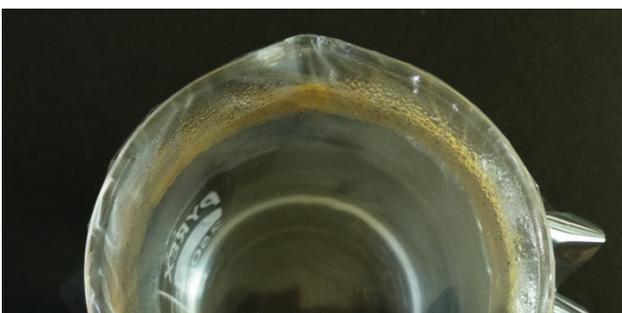
72 hours



96 hours



96 hours



120 hours



120 hours

ALVAPACK S.R.L.
Via Guglielmo Marconi, 32 - 40122 Bologna - ITALY
Sede Amministrativa
40016 Interporto Bologna - San Giorgio di Piano (BO) - Italy
P.IVA 02402701201 - Tel. +39 051 6650541 - Fax +39 051 6651834

www.alvapack.com
