

## Advantage MF Kraft Plus



### Benefits

- Pure unbleached virgin kraft fibre
- Very high strength properties
- High stiffness
- Excellent runnability
- Natural look and feel

### End-uses

- Food and non-food packaging
- Coating and lamination
- Take-away food bags
- Fast-food bags
- Grocery bags
- Shopping bags



Management Systems / Certifications		Food Contact Approvals
ISO 9001:2015 ISO 14001:2015 ISO 45001:2018 EN 15593:2008	PEFC-CoC FSC-CoC FSC-CW	German BFR Recommendation XXXVI Code of Federal Regulations, Food and Drugs (FDA), 21 CFR Ch.I (1. April 2019) Source Reduction Council of CONEG

### Technical Values

Properties		Method		Typical values					
Basis Weight	g/m <sup>2</sup>	ISO 536		70	80	90	100	110	120
Tensile Strength	kN/m	ISO 1924-3	md cd	7,7 4,2	8,8 4,8	9,9 5,4	11,0 6,0	12,1 6,6	13,2 7,2
Stretch at break	%	ISO 1924-3	md cd	2,6 7,2	2,6 7,2	2,6 7,2	2,6 7,2	2,6 7,2	2,6 7,2
Tensile Energy Absorption (TEA)	J/m <sup>2</sup>	ISO 1924-3	md cd	120 200	140 230	155 260	170 285	190 315	205 345
Tear Strength	mN	ISO 1974	md cd	910 910	1040 1040	1170 1260	1300 1400	1430 1595	1620 1680
Burst Strength	kPa	ISO 2758		350	400	450	500	550	600
Air Resistance (Gurley)	s	ISO 5636-5		17	17	17	17	17	17
Cobb <sub>60</sub>	g/m <sup>2</sup>	ISO 535		32	32	32	32	32	32

The table above shows typical values for certain basis weights.

The applied testing method standards always refer to the latest version of released version of the standard in reference to the issue date of Technical Data Sheet.



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Testing conditions:  
ISO 187:1990  
(23 °C ± 1°C / RH 50% ± 2%)