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Linear Low Density Polyethylene

LL0209AA / LL0209KJ

Typical properties	Test method (ASTM)	Unit	Value
Resin			
MFI@190°C, 2.16 kg	D1238	gr/10min	0.9
Density	D2839	gr/ml	0.920
Vicat Softening Point	D1525	°C	100
Film *			
Tensile Strength@Yield, MD/TD	D638	Mpa	10.5/11
Elongation@Break, MD/TD	D638	%	620/840
Tensile Strength@Break, MD/TD	D688	Mpa	41/32
Tear Strength, MD/TD	D1922	gr/25mic	145/370
Impact Strength, Dart	D1709	gr	150
Haze	D1003	%	10
Gloss (45°)	D2457	Rating	56

➤ Values shown are averages & are not to be considered as product specifications.

* 38 microns, 2:1 Blow ratio / MD=Machine Direction, TD=Transverse Direction

❖ Main application & Characteristics:

LL0209AA & LL0209KJ are linear low density polyethylene copolymers containing butene-1 as a co-monomer.

LL0209AA & LL0209KJ are suitable for general purpose films, neat or in lean blends with LDPE and other ethylene polymers. Lean blends applications include sacks of all types, FFS and agricultural films.

In lean blends they offer the following advantages:

- Greater draw down.
- Improved hot-tack and lower seal shrinkage.
- Better tear resistance.
- Higher tensile stress and elongation at break.

LL0209KJ offers high slip film with easy opening properties when used pure in thickness range 35-100 microns. Addition of other polymers, master batches and pigments or use of other thickness may alter film slip and anti-block performance.

If corona treatment is necessary, the level should normally be in the range 38-48 mN/m.

LL0209AA & LL0209KJ should be stored in the dry condition below the 50°C and avoided from the exposure of direct sunlight.

Recommended melt temperature for extrusion is about 180°C - 225°C.

* LL0209AA & LL0209KJ are suitable for food contact.