

## PRIMABAKE CLASSIC

### Specification sheet

**Primabake Classic** is a **baking paper** made from virgin pulp with both surface sized with silicone.  
**A release paper with excellent heat stability, and is additionally hygienic and greaseproof.**

#### Typical end-use

An environmentally friendly baking paper ideal for a wide variety of uses from industrial applications through to domestic households.

INCREASING  
NUMBER OF BAKES

*Varies upon baked goods, time, temperature and operators.*



#### Regulation and food contact approval

Meets regulatory international requirements on the food contact.

Cf. Declaration of compliance:

<https://primabake.com>

FSC® & PEFC® on request.

Specifications						
Property	Test Method	Unit	Typical value			
Grammage	ISO 536	g/m <sup>2</sup>	39		41	
Shade			White	Unbleached*	White	Unbleached*
Moisture	ISO 287	%	4.0	4.0	4.0	4.0
Thickness	ISO534	µm	50	52	52	54
ISO Brightness	ISO 2470-1	%	>76%	/	>76%	/
Bursting Strength after heating (200°C /20 mn)	ISO 2758	kPa	≥95	≥95	≥105	≥105
Water Absorbency Cobb 60	ISO 535	g/m <sup>2</sup>	15	16	16	17
Oil Absorbency Cobb 60- Unger	SCAN -P 37-77	g/m <sup>2</sup>	2.2	2.2	2.2	2.2
Sponge cake 8 mn/225 °C	PDL method	g/m <sup>2</sup>	≤35	≤35	≤35	≤35
Pretzel 25 mn/215 °C	PDL method		Not OK	Not OK	Not OK	Not OK

Paper tolerances	
Grammage: ± 1,5 g/m <sup>2</sup>	Water Absorbency Cobb 60: max + 2 g/m <sup>2</sup>
Thickness: +3 / -2 µm	Oil Absorbency Cobb 60- Unger: max 5 g/m <sup>2</sup>
Moisture: ± 1 %	

Available in reel and sheet			
Reel		Sheet	
Min. reel diameter	On demand	Box	500 or 1000
Max. reel diameter	115 cm	Packet	500
Cores	70/76/120/152 mm		
Finished goods tolerances			
Width customer tolerance: (- 2mm,+ 0)		Size: (- 2mm, +0)	
Mill splice : Maxi 1 per reel with at least 60% of the reels without			
Outer diameter: (-2 cm, + 0). Length (0/+100 m)			

\* Unbleached shade validated with the customer

Measurements made according to the standards and norms in place at time of publication.

Please contact your sales representative for more details.

Date: 29<sup>th</sup> January 2021

Validated: Hervé BRUNET-JAILLY