

PRIMABAKE STAR

Specification sheet

Primabake Star is a **food baking paper** made from virgin pulp with both surface sized with silicone.
A Release paper for baking applications with excellent heat stability, and is additionally hygienic and greaseproof.

Typical end-use

An environmentally friendly baking paper **reusable** and provides excellent heat stability.
 It has a wide variety of uses including industrial applications such as bakeries and professional restaurants as well as being ideal for domestic household use.

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 ²	39		41	
Shade		/	White	Unbleached	White	Unbleached*
Moisture	ISO 287	%	4.0	4.0	4.0	4.0
Thickness	ISO534	µm	48	48	50	50
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 ²	13	14	14	15
Oil Absorbency Cobb 60- Unger	SCAN -P 37-77	g/m ²	1.3	1.3	1.3	1.3
Sponge cake 8 min/225 °C	PDL method	g/m ²	≤20	≤20	≤20	≤20
Pretzel test	PDL method	/	OK	OK	OK	OK

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

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: 3rd Jun 2021

Validated: Hervé BRUNET-JAILLY