

JSC „Amber Paper“	SPECIFICATION	
Darius ir Girėno g.34F, 02188 Vilnius, Lithuania	BAKING PAPER PREMIUM39A GOLD FOR DIRECT CONTACT WITH FOOD PRODUCTS	 2026 02 09

Baking paper offers excellent release properties for baking, cooking and frying. May be used safely in conventional ovens at temperature up to 230 °C. Baking paper may stay in direct contact with dry, moist and fatty foods.

Technical data:

Indicator	Test method	Unit	Value	Testing result
Basis weight, Toletance +/-2g	ISO 536	g/m ²	39	39.6
Tensile Strength, MD	ISO19242:2008(E)	kN/ m	≥2.8	3.6
Tensile Strength, CD	ISO19242:2008(E)	kN/ m	≥1.4	1.7
Tear Strength, MD	ISO1974:2012(E)	mN	≥90	115
Tear Strenght, CD	ISO1974:2012(E)	mN	≥100	126
Cobb 60S, water absorptiveness	ISO 535:2014(E)	g/m ²	11~26	19.8

NOTE: Important. The information given is based on our best knowledge. It is given in good faith and represents neither implied nor actual guarantee and no legal warranty for specific properties or suitability for a specific application. Responsibility for testing the suitability of the product for specific applications lies with the customer.

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