

Polyether block amide **PEBAX® MV 3000 SA 01** is a thermoplastic elastomer made of flexible polyether and rigid polyamide. This hydrophilic grade when extruded into either a thin film or laminated on to a substrate offers excellent permeability to moisture vapor while remaining waterproof and offering an excellent barrier layer to bacteria. This SA grade is specially designed to medical and food uses.

Main Characteristics	Value	Unit	Test Method
Density	1.02	g/cm ³	ISO 1183
Water Absorption at Equilibrium at 20°C and 50 % RH	1	%	ISO 62
Water Absorption at Saturation 24 h in water at 23°C	28	%	
Moisture Vapor Transmission Rate (MVTR) Film thickness 15 µm; 38°C; 90% R.H. Film thickness 15 µm; 38°C; 50% R.H.	3100-4000 19000-25000	g/m ² /24h g/m ² /24h	ASTM E 96 E ASTM E 96 BW
Melting Point	158	°C	ISO 11357
Hardness Shore (*) Instantaneous	35	Shore D	ISO 868
Tensile Test (*) Stress at Break Strain at Break	35 500	MPa %	ASTM D 638
Flexural Modulus (*)	45	MPa	ISO 178

(*) Samples conditioned 15 days at 23°C - 50 % R.H.

Processing Conditions	Typical Values
Drying (*): Time / Temperature	4-8 hours / 70-80°C
Extrusion Temperature: Cast film Blown film Coating	240-250°C 190-210°C 240-250°C

(*) Pebax® is delivered dried in sealed packaging ready to be processed. Drying is only necessary for bags opened for more than 2 hours.

DPT/TDS/10256/June 2008

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