

## FICHE TECHNIQUE / CU2

CU 2, Papier pour boulangers  
sans bois ECF, blanc, 41g/m<sup>2</sup>  
400mmx600mm, Paquet de 500 feuilles

03/09/2013

Bleached or unbleached Baking Paper with good resistance to heat. Based on greaseproof paper; usable on both sides; unprinted; suitable for pastries with small or medium demands on separating.

Testing criterion/ Testing method	Internal specification limit Target Value
Basic weight / ISO 536	41 +/- 2,5 g/m <sup>2</sup>
Humidity / ISO 287	5 +/- 2 %
Tensile strength / ISO 1924	md > 3,0 kN/m cd > 1,1 kN/m
Bursting strength (SD) / DIN 53113	> 110 kPa
Drip-off test / PAP 065	on both sides positive
Ink test / PAP 066	on both sides positive
Fluorescent substances / PAP 067	none

The odourless and tasteless baking paper complies with the german federal office's current recommendation of XXXVI / 2 for consumer health protection and veterinary medicine (BfR) and the EU Directive 89/109.

\* Consultez nous, tout simplement