大乐科技 DALE TECH

恒鲜新材 Hfresh New Material

Anhui Hfresh New Material Co., Ltd.

Company Profile »

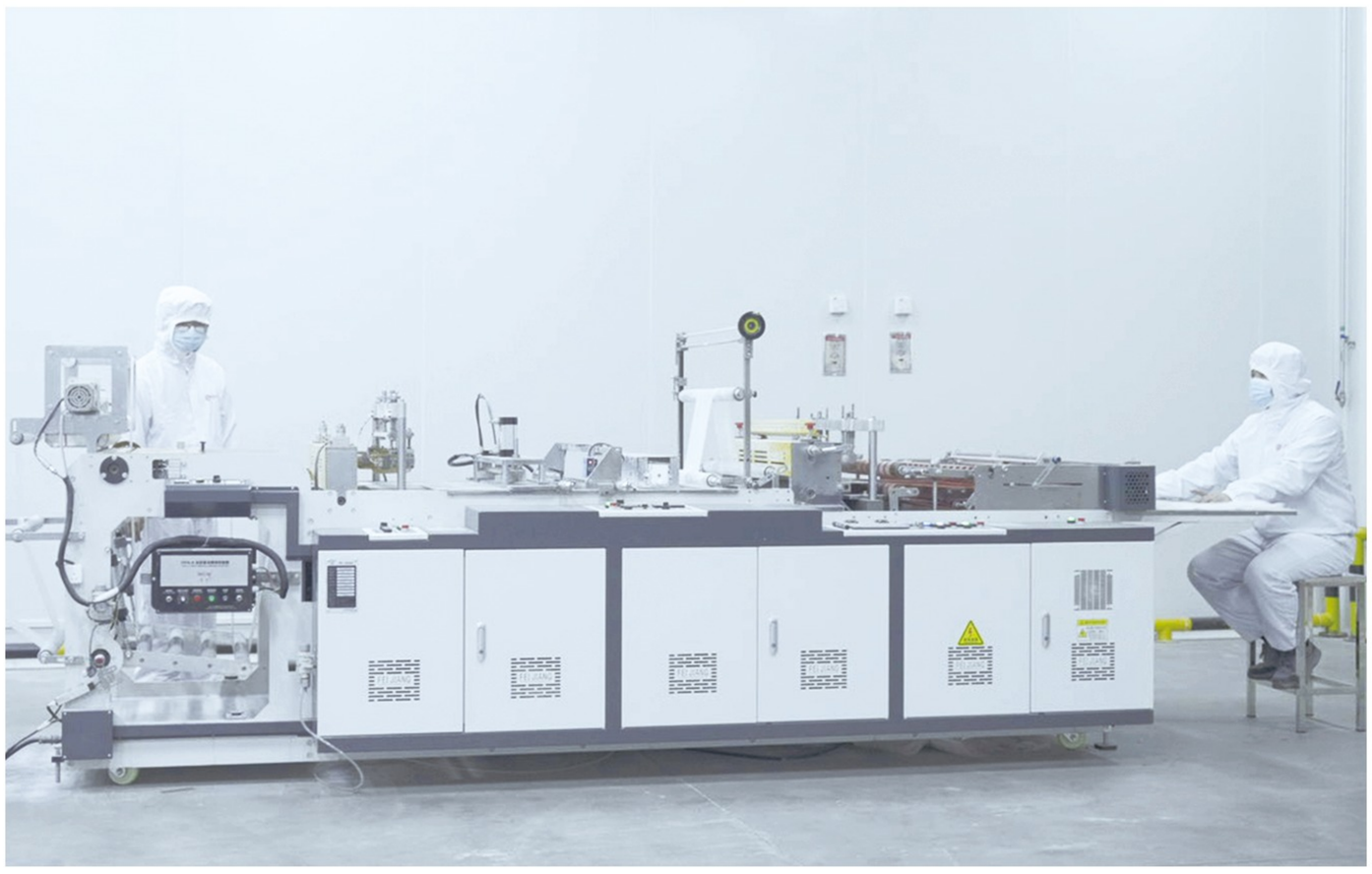
Anhui Hfresh New Materials Co., Ltd. is a leading high-tech enterprise affiliated with Dale Technology (Ma'anshan) Co., Ltd. We specialize in the R&D, production and sales of multi-layer co-extruded functional polymer films, delivering high-quality and customized packaging solutions.

Our core products include high-barrier films/bags and heat-shrink films/bags, which provide outstanding oxygen, moisture and aroma barrier properties, high mechanical strength and excellent transparency. They are widely applied in food preservation, meat packaging and protective packaging.

Equipped with world-class production lines, our Phase I facility with an annual capacity of 1,000 tons is already in operation. After Phase II completion, our total annual capacity will reach 8,000 tons. We hold ISO9001, ISO22000 and BRC certifications, with strict full-process quality control to ensure safe, stable and reliable products.

Corporate Image »

Major Equipment »



Tel / WhatsApp: +86 18326589710 Frank +86 17366262165 Darren

Company Address: No.288 Taibai Avenue, Economic & Technological Development Zone, Ma'anshan City,Anhui Province, P.R.China

Hfresh New Materials – Cost Effective Solutions for Diverse Applications

Frozen-Grade Heat Shrink Films & Bags

▶ Standard Model-HS2 series

- **Application scenarios:**

Frozen meat, poultry, tray-packed meat rolls, etc.

- **Product Features:**

Prevents external contamination and moisture loss.
Excellent transparency and gloss to enhance product shelf appeal.

- Technical Parameters:

Material	PE/EVA	**Bag Type**	Curved / Straight
Thickness	50-65μm	**Heat Seal Strength**	18N/15mm
Width	180-400mm	**Printing**	Double-sided 12-color
Transparency	≥90%	**Haze**	≤10%

▶ High Abuse Grade-HS3 series

- **Application scenarios:**

Products with bone and meat/PE packaging trays.

- **Product Features:**

Puncture Resistance: Outstanding puncture resistance to reduce package leakage risk.
High Clarity: High transparency and excellent gloss for superior product display effect.

- Technical Parameters:

Material	PE/EVA	**Bag Type**	Curved / Straight
Thickness	50-65μm	**Puncture Resistance**	≥16N
Width	180-400mm	**Printing**	Double-sided 12-color
Transparency	≥90%	**Haze**	≤10%

▶ High Shrink Grade-HS5 series

- **Application scenarios:**

Chicken/duck meat and other poultry.

- **Product Features:**

Heat Shrinkage: Conforms tightly to product contours after shrinking, reducing material waste and exudate leakage.
Water Resistance: Effective water barrier for freshness retention, preserving ingredient texture and freshness.
Breathability: High oxygen permeability to effectively inhibit off-flavor generation of poultry products.

- Technical Parameters:

Material	PE/EVA	**Bag Type**	Curved / Straight
Thickness	50-65μm	**Shrinkage Ratio**	TD≥38%，MD≥38%
Width	180-400mm	**Printing**	Double-sided 12-color
Transparency	≥90%	**Haze**	≤10%

- Parameter Comparison

No.	Project Name		Unit	Series HS2	Series HS3	Series HS5
1	Tensile Strength	Transverse Direction (TD)	MPa	≥50	≥70	≥50
		Machine Direction(MD)		≥50	≥70	≥50
2	Elongation at Break	Transverse Direction(TD)	%	≥100	≥100	≥80
		Machine Direction(MD)		≥50	≥80	≥50
5	Heat Shrinkage Property	Transverse Direction(TD)	% (85℃, 2s)	≥32%	≥32%	≥38%
		Machine Direction (MD)		≥30%	≥30%	≥38%
4	Heat Seal Strength		N/15mm	≥18	≥18	≥16
5	Puncture Resistance		N	≥14	≥16	≥12
6	Oxygen Transmission Rate (OTR)		cc /(m^2·24h·0.1MPa)	/		
7	Water Vapor Transmission Rate (WVTR)		g/(m^2·24h)	≤10		
8	Application Scenario			Frozen Meat	Frozen Bone-in Meat	Poultry

Hfresh New Material High Barrier Heat Shrink Bags & Films
— Ultimate Freshness Preservation for Premium Quality Products

Chilled Grade High-Barrier Shrink Film/Bags

▶ High Barrier Tuna Specific-HP2 series

- **Application scenarios:** Tuna, export cold chain.
- **Product Features:**

High Barrier Property: Superior barrier properties ensure extended shelf life of meat products, fully complying with export requirements.
Low Temperature Resistance: No brittleness or cracking under -40°C freezing conditions.
High Transparency: Excellent transparency and gloss to enhance the visual appeal of products.

- **Technical Parameters:**

Material	PE/PVDC	**Bag Type**	Curved / Straight
Thickness	55-60μm	**Heat Seal Strength**	≥18N/15mm
Width	180-400mm	**Oxygen Permeability**	≤15cc/(m²·24h·0.1MPa)
Transparency	≥90%	**Haze**	≤10%

▶ High barrier & High abuse-HP3 series

- **Application scenarios:** Fresh meat, chilled bone-in meat.
- **Product Features:**

High Barrier Performance: Excellent oxygen and moisture barrier properties to significantly extend the shelf life of food ingredients.
High Clarity: Outstanding transparency and gloss for superior product display performance.
Puncture Resistance: Excellent puncture resistance to ensure package integrity, ideal for fresh bone-in meat products.

- **Technical Parameters:**

Material	PE/PVDC	**Bag Type**	Curved / Straight
Thickness	55-60μm	**Puncture Resistance**	≥16N
Width	180-400mm	**Oxygen Permeability**	≤15cc(m²·24h·0.1MPa)
Transparency	≥90%	**Haze**	≤10%

▶ High barrier & High shrinkage-HP5 series

- **Application scenarios:** cheese, dairy products, ham, smoked meat.
- **Product Features:**

High Barrier Performance: Excellent moisture and oxygen barrier properties for extended shelf life of food ingredients.
High Clarity: Superior transparency and gloss to enhance the visual appeal of products.
Shrinkage Performance: Conforms tightly to food products after heat shrinking, minimizing exudate leakage.

- **Technical Parameters:**

Material	PE/PVDC	**Bag Type**	Curved / Straight
Thickness	55-60μm	**Shrinkage Ratio**	TD≥38%，MD≥38%
Width	180-400mm	**Oxygen Permeability**	≤15cc/(m²·24h·0.1MPa)
Transparency	≥90%	**Haze**	≤10%

- **Parameter Comparison**

No.	Project Name		Unit	Series HP2	Series HP3	Series HP5
1	Tensile Strength	Transverse Direction (TD)	MPa	≥50	≥70	≥50
		Machine Direction(MD)		≥50	≥70	≥50
2	Elongation at Break	Transverse Direction(TD)	%	≥100	≥100	≥80
		Machine Direction(MD)		≥50	≥80	≥50
5	Heat Shrinkage Property	Transverse Direction (TD)	% (85℃, 2s)	≥32%	≥32%	≥38%
		Machine Direction (MD)		≥32%	≥32%	≥38%
4	Heat Seal Strength		N/15mm	≥18	≥18	≥16
5	Puncture Resistance		N	≥14	≥16	≥12
6	Oxygen Transmission Rate (OTR)		cc /(m²·24h·0.1MPa)	≤15		
7	Water Vapor Transmission Rate (WVTR)		g/(m²·24h)	≤10		
8	Application Scenario			Fresh Meat	Bone-in Fresh Meat Tuna Loin	Aged Cheese Smoked&Processed Meat

Company Profile

Company Promotional Video

• Company Name

DALE Technology (Maanshan) Co., Ltd
Anhui Hfresh New Material Co., Ltd.
Maanshan Hengxi Self Heating Technology Development Co., Ltd
Maanshan Hengzhu Tableware Co., Ltd
Ma'anshan Hengzhuo Environmental S&T Co., Ltd

• Website

www.dylpakgroup.com
www.dalepakgroup.com

• Contact Us

Tel/WhatsApp: +86 18326589710 Frank
+86 17366262165 Darren
E-mail: frank@dalepakgroup.com
darren@dalepakgroup.com

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No.288 Taibai Avenue, Economic & Technological Development Zone, Ma'anshan City,Anhui Province, P.R.China