

Metalvac Ice Cream

Description:

Metallized paper with moisture barrier, designed for ice-cream cone wrapping. Printable on the metallized side for all conventional printing methods with solvent and UV inks. Suitable for lamination.

End uses:

Ice cream cones, Confectionery packaging

Print methods:

Conventional offset, UV offset, Flexo solvent-based, Flexo UV, Rotogravure solvent-based

Certificates:

- [PEFC Chain of Custody \(multisite\)](#)
- [FSC Chain of Custody \(multisite\)](#)
- [REACH regulation Lecta](#)
- [ISO 14001 Environment](#)
- [EMAS Leitza mill](#)
- [ISO 50001 Energy Efficiency](#)
- [ISO 9001 Quality](#)
- [ISO 45001 Health and Safety - Lecta](#)
- [FSSC 22000 Food Safety - Leitza](#)
- [Paper Profile Metalvac](#)

For further details regarding compliance with food contact regulation, please contact our sales teams.

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Technical specifications

Property	Test Method	Unit	Tolerance	123
Substance	ISO 536	g/m ²	±4%	123
Thickness	ISO 534	µm	±5	103
Taber stiffness MD	ISO 2493	gf * cm	±30%	3
Taber stiffness CD	ISO 2493	gf * cm	±30%	1.5
WVTR (23°C, 85% HR)	ASTM-E96	g/m ²	≤10	6.2
Cobb (uncoated side)	ISO 535	g/m ²	±4	20
Dry tensile strength MD	ISO 1924-2	kg/15mm	-1,0	11
Dry tensile strength CD	ISO 1924-2	kg/15mm	-0,5	6

Storage recommendations: Ideally, paper should be stored at 50% (±5%) relative humidity and 23 °C (±2) and covered with original packaging. Avoid extreme temperature and humidity.

Recommendations of use: Best Before 12 months after dispatch from our factory. Customers are responsible of their own product testing, evaluation and safety procedures.

Values are subject to change without notice.

Last update: 04/15/2026