

# PowerStretch®

Powerstretch stretch film has been specially formulated using DOW® LLDPE to provide exceptional properties in stretching as well as resistance and durability to withstand the elements. Co-extruded in both 5 & 7 layer blown films, the automatic thickness control guarantees an excellent uniformity in film quality. Our most popular film in all Australian climates.

Powerstretch is suitable for use in all wrappers on round and square bales.



**DURABLE & RESISTANT TO PERFORATION**



**UV RESISTANT & GREATER PROTECTION**



**HIGH ADHESIVE STRENGTH & IMPROVED ELASTICITY**

## GENERAL DIMENSIONS

750mm x 1500m x 25um

## COLOURS

Black and Green



## PACKAGING

40 individually boxed rolls per wooden pallet

750mm x 1700m x 25um

Black and Green



20 unboxed rolls per wooden pallet



**Enjoy savings and efficiency of new boxless Powerstretch® Contractor Pallets**



**First time in Australia**

# PowerStretch®

## CHARACTERISTICS

- \* Manufactured using the highest quality raw materials available in the market**  
Providing optimal mechanical properties for stretching, resilience and reliability.  
Can withstand outdoor exposure for one year in forage areas of Australia.
- \* Blown Extrusion Technology**  
Offering an ultra-resistant film when stretched both in transverse and longitudinal direction.
- \* Excellent Adhesive Strength**  
To keep air and water-tightness between the layers of film and achieve an optimal silage fermentation.



**GUARANTEED LENGTH**



**RECYCLABLE**



**ALL WRAPPERS**

- \* Minimum Gas Permeability**  
Special barrier formulation to reduce CO2 loss and O2 intake.
- \* Improved Elasticity**  
Minimizing breaks and tearing during film pre-stretch process on the bale wrappers.
- \* Superior Elastic Memory**  
Bales remain tightly packed for up to a year after wrapping.
- \* Automatic Thickness Control**  
A 25 micron film designed to eliminate weak spots and is of uniform thickness throughout.
- \* Good Opacity and Colour Density**  
Offers greater protection from sunlight thus improving fermentation.