

Container Bag



Moisture causes significant damages to the goods transported in the metallic container. High quantity of water vapor can penetrate in the container from outside during the maritime transport and the storage in ports near the sea, moreover moisture can be released from hygroscopic materials used as packaging (i.e. wood, cardboard box).

During the night the temperature decreases below the Dew Point and causes condensation of big quantities of water which damages goods and packaging. "Rain effect" is the consequence of the condensation of the air humidity when temperature decreases.

Use

Desiccant bags for containers are used outside packaging to avoid and prevent condensation of moisture, corrosion and attack by mould on the goods and cardboard boxes. **The product should not be placed in direct contact with the cargo.**

Health Informations

The product contains Calcium Chloride (CAS n°: 10043-52-4), the desiccant mixture has hazard labelling H319 (Causes serious eye irritation). During the standard use it is not foreseen the direct contact between the users and the desiccant mixture contained inside the desiccant bag. In case of contact, wash your hands and avoid direct contact with eyes. For further information see the Container Bag safety data sheet.

Features

Speed of adsorption: when exposed at 90% of R.H. and 25°C in climatic chamber, desiccant bag for container absorbs minimum 70-100 grams of water vapor in 24 hours.

Levosil can supply also bags with suspending system to hang the container bags desiccant bags to the container walls (i.e. hooks).

The desiccant mix has a considerable water vapor adsorption capacity. The non woven used to produce the desiccant bag has an high water vapor permeability to give enough speed of adsorption in every climatic conditions. The speed of adsorption is crucial when there are fast changes of temperature/humidity, and just after the container loading.

Thanks to the specific action of the calcium chloride, the Container bag starts the absorption performance only when the relative humidity exceeds the 40%, as a consequence the bag reserve the most of its performance to protect the goods during the transport (for 30 days and more).

Use

In standard conditions experiences suggest to use the number of desiccant bags described in the above table.

Users can change the quantity of bags in container, according to the destination, to the characteristics of the material transported and the environmental conditions during the loading of the material in the container.

* The packaging of the product is studied to give the standard dosage of the bags, Levosil is ready to determinate with customers the correct

Component	Weight Percentage
Minerale Naturale (Sepiolite)	> 80%
CaCl ₂ (desiccant)	< 20%
Envelope PE PET	~ 1%

Bag s weight	Max Performance	Minimum Pieces to be used in a 20 feet container*	Minimum Pieces to be used in a 20 feet container*
Container Bag 125 g	~ 68 g	160	320
Container Bag 250 g	~ 137,5 g	80	160
Container Bag 500 g	~ 275 g	40	80
Container Bag 1 Kg	~ 550 g	20	40
Container Bag 2 Kg	~ 1100 g	10	20

number of bags needed to protect goods for the duration of their journey depending on the cargo needs. Based on the technical characteristics, desiccant bag for container can be used as secondary packaging of every types of goods.

We suggest to place the desiccant bags **on the floor of the container not in direct contact with goods or metallic machinery** or to fix the bags to the container walls (type of bag with hook suspending system). **Desiccant bags with hook must be handled with gloves to protect hands from the hook.**

When it is necessary to place the desiccant bags on the top of the goods, users must separate the goods from the desiccant bags with a "functional barrier" (for example a PE film). When foods are loaded in bulk, the use of a "functional barrier" avoids the possible or foreseeable direct contact between "desiccant" and food .

Thanks to the functional barrier , desiccant bags for container can be used to transport foods because under the above normal or foreseeable conditions of use, they do not transfer constituents to food in quantities which could:

- endanger human health
- bring about an unacceptable change in the composition of the food
- bring about deterioration in the organoleptic characteristics thereof.

In conformity with article 3 of the Regulation 1935/2004.

Storage

The packaging made in PE protects the product against humidity during the storage time. Shelf life: We suggest to use the product before 2 years.

