

Differentiate between PVC and PE food wrap, which is safe and best

The choice of food wrap and the correct usage are important to ensure food safety.

One of the products that many housewives choose to store food in the fridge is a food wrap. This product is divided into two main categories: PVC and PE. So, what's the difference between PVC and PE plastic wrap and which is the safest and best kind? Let's find the answer in the article below.

PVC food wrap

To produce PVC food wrap, a polymer called Polyvinyl chloride is used in combination with some additives to increase flexibility.

Some plasticizers are allowed to be used because they are safe for human health. However, some plasticizers such as DEHP (Di 2-Ethylexyl phthalate) are not safe, can cause food contamination and food contamination, potentially poisoning to consumers.



PE food wrap film

This product is made from a polymer called Polyethylene, a widely used plastic that already has flexible and transparent properties. In order to produce PE plastic film, the manufacturer rarely uses plasticizing additives, so this product is considered to be relatively safe when used to make food packaging.

Thus, PE food wrap is safer for users' health than PVC food wrap.



How to distinguish PE and PVC food wrap?

PVC film Color **PE film** Ivory white / or light yellow. White, transparent. Characteristic

Less stretchy when stretched.

Difficult to burn, only burning when burning directly with fire and has a strong smell.

Dai when stretching.

Easily burned by fire, burn quickly and do not turn off, almost no odor when burning.

Characteristics Touching has a sticky hand-feeling, when the layers of direct contact with each other are difficult to separate. Touching the product is less sticky, easily separating the coating layers when they come in direct contact with each other.

Use wrap properly

The choice of food wrap and the correct usage are important to ensure food safety. Here are some considerations when using PE food wrap to preserve food safely.

1. Food needs to be cleaned and allowed to dry before using film that directly covers the product for storage.

2. Do not use plastic wrap for liquid foods, ready-to-eat foods, greasy foods, alkaline or acidic foods (pickles, salad dressings .).
3. Do not use plastic wrap on hot food, above 70 degrees Celsius.
4. Thawed food, processed by microwaves, must remove the food wrap.



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