



Clear Advantage™ Lidding Film

Securely seal in food with Novolex's unprinted, die cut, perforated film tear sheets on 3-inch core roll.



Dual Ovenable

Novolex's Clear Advantage Lidding Film can be used in a conventional oven (up to 400°F for up to 60 minutes) and in all commercial and residential microwave ovens (up to 1600 watts).

Leak Resistant

The custom die cut contours film to tray top, preventing spillage of most liquids for takeout applications.

Merchandising Appeal

The tamper evident, clear lidding film "window" provides optimum food visibility.

Freezer Ready

Film can be used in quick-freeze commercial freezers down to -40°F.



Packaging Convenience

Individual perforated tear sheets come on 8-inch diameter rolls. Each roll is boxed for sanitation and protection in shipping.

Machine Application

Fits with a tabletop PBS8 Lidding Machine with custom tray carriers, as well as other tabletop machines.

Applications



Foodservice

Tray lidding film for in-store prepared food for on-site or takeout consumption



Commissary

Off-site prepared food with tray lidding film for transport



Packer / Processor

Retail / Institutional frozen food tray lidding film without folding carton

Choose the type of film that is **right for you.**

Film Type and Gauge Options

- 50 RL31
- 50 RL33
- 50 RL42
- 75 OL
- 75 OL2
- 100 OL
- 100 OL2
- 100 RL44T

Minimums and Lead Times

- **Minimum: 2,000 lbs.**
- **Lead Time: 8-10 weeks**

OL Ovenable Lidding

Ovenable lidding is made of low molecular weight polyethylene terephthalate copoly esters and is designed for food contact up to 400 °F (204 °C). It seals well to PET-coated paperboard, but generally does not seal well to OPET film laminated or most impact-modified CPET trays.

RL Refrigerated Lidding

Refrigerated lidding is made of various ethylene vinyl acetate copolymers and is able to be used for food contact up to 250 °F (121 °C). It is not strictly for refrigerated packaging. RL seals well to Pressware PET (clear and black) and is required for some impact-modified CPET tray manufacturers.

OL2 Peelable Seal

With OL2 there is no need to puncture or separate film from tray before cooking. Film is easily stripped away after cooking. It is a more aggressive seal when applied to CPET or PP trays. OL2 is extra thick for puncture resistance and large tray application.



Good Seals Depend On ...

Sealing Equipment

Sealing Temperature

(Film seals at approximately 275 - 325 °F)

- **Too High:** Film shrinkage can occur and/or adhesive unable to set
- **Too Low:** Adhesive not properly melted resulting in poor seal

Dwell Time

(Contact time of heated film with tray)

- **Too Long:** Production time slowed
- **Too Short:** Not enough time for film to adhere well to tray and fill into corner creases

Sealing Pressure

(Pressure delivered by the platen or rollers to the film and tray)

- In general, more pressure is better
- **Too Much:** Sealant can be squeezed out of seal area
- **Not Enough:** Poor contact with film/tray; pressure needs to be evenly distributed

Film Grade

Tray Material

Options include:

- PET trays
- APET trays
- MFPP trays
- Aluminum Classic Carryout Containers
- CPET trays
- OPS trays



**For more information,
contact your
sales representative.**

Or visit our website at [Novolex.com](https://www.novolex.com) to view our full range of food, beverage, and specialty packaging solutions.

These guidelines are supplied to assist you in determining the proper use of Novolex products. They are based upon testing and published guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.

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