pactiv evergreen™

Material Temperature Ranges

		Blast freezer	Freezer	Fridge	Room temperature	Heated display	Microwave	Oven
Aluminum	**Aluminum** -20°F/-29°C — 400°F/204°C	■	■	■	■	■		■
Bio-Plastics	**Bio-Plastic** 0°F/-18°C — 212°F/100°C		■	■	■	■	■	
	Polylactic Acid (PLA) 0°F/-18°C — 105°F/41°C		■	■	■			
	Crystalized (CPLA) 0°F/-18°C — 226°F/108°C		■	■	■	■	■	
Fiber Blend	**Fiber Blend** 0°F/-18°C — 250°F/121°C		■	■	■	■	■	
Paperboard	**Paperboard** Clay or Uncoated 32°F/0°C— 212°F/100°C		■	■	■	■		
	Coated with Polyethylene (PE) 0°F/-18°C — 180°F/82°C		■	■	■	■		
	Coated with Polyethylene Cups Only (PE) 32°F/0°C — 190°F/88°C		■	■	■	■		
	Coated with Polylactic Acid (PLA) 0°F/-18°C — 185°F/85°C		■	■	■	■		
	Kraft OneBox 0°F/-18°C — 180°F/82°C		■	■	■	■	■	
	Oven Safe Pressware -40°F/-40°C — 400°F/204°C	■	■	■	■	■	■	■
	Pressware -40°F/-40°C — 212°F/100°C	■	■	■	■	■	■	
	PET & Foil Laminated -20°F/-29°C — 120°F/49°C	■	■	■	■	■		
Polyethylene	**Polyethylene** (PE) -40°F/-40°C — 180°F/82°C	■	■	■	■	■		
	High Density Polyethylene (HDPE) -40°F/-40°C — 211°F/99°C	■	■	■	■	■	■	
	Linear Low Density Polyethylene (LLDPE) -40°F/-40°C — 211°F/99°C	■	■	■	■	■	■	
Polyethylene Terephthalate	**Crystalized** (CPET) -20°F/-29°C — 400°F/204°C	■	■	■	■	■	■	■
	Polyethylene Terephthalate (PET & RPET) -20°F/-29°C — 150°F/49°C	■	■	■	■			
Polypropylene	**Polypropylene** (PP) 0°F/-18°C — 212°F/100°C		■	■	■	■	■	
	Mineral Filled (MFPP) 37°F/3°C — 250°F/121°C			■	■	■	■	
	Plastarch Material (PSM) 0°F/-18°C — 200°F/93°C		■	■	■	■	■	
	Recycled Content Polypropylene (RPP) 0°F/-18°C — 200°F/93°C		■	■	■	■	■	
Polystyrene	**High Impact** (HIPS) 0°F/-18°C — 180°F/82°C		■	■	■	■		
	Oriented (OPS) 37°F/3°C — 180°F/82°C			■	■	■		
	Foam (PS) 0°F/-18°C — 150°F/66°C		■	■	■	■		
Polyvinyl Chloride (PVC)	**Polyvinyl Chloride** (PVC) 0°F/-18°C — 150°F/66°C		■	■	■	■		

These guidelines are supplied to assist you in determining the proper use of Pactiv Evergreen 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.