



**Here's what you should know about Plastic Wrap before you buy:**

Plastic wrap is used to cover and preserve prepared food before service as well as to wrap leftovers for storage. It can also be used for merchandising single-serving items like cereal bars or sandwiches. Typically manufactured of polyvinylchloride (PVC) film, plastic wrap can be stretched to cover odd-shaped foods and offers barrier properties, which seal in moisture and prevent food from absorbing odors from other items. Most often it is not ovenable, so it should be removed before heating food in the oven or microwave. Plastic wrap is also referred to as foodservice film; many also call it cling wrap because of the way it clings to food and to itself. It comes in various widths, in rolls up to 1 mile long.

**Brands:** Durable Packaging;

**Width:** 12, 18 and 24 inches

**Mil:** 0.00036 mil

Mil refers to the thickness of the film. While other suppliers may offer foodservice films of different thickness, this is the current offering from Cook's Direct. It is equivalent to 0.009144 Microns.

**Cutter:** Standard serrated cutter; Slider cutter;

A defining feature of the package for cling wrap, the cutter slices the foodservice film from the roll. The standard serrated cutter is what foodservice film suppliers have been using on their packages of plastic wrap for decades. It is a thin, metal, toothed-blade that cuts the film as the user pulls it across the width of the blade. Slider cutters feature a small razor secured inside a small plastic housing. Users pull the foodservice film from the roll and then slide the housing across the top of the package to cut it from the roll.