

CHANNELLED COOKING ROLLS

OPA/PP 15/60



0% Bisphenol A and Phthalates



Total absence of Polyvinyl chloride



We only use first quality materials



Total respect of the limits imposed

Don't waste food, vacuum pack it, love your environment

Who said the vacuum is useful just for the preservation of prepared foods?

Inside the Orved Research and Development Centre, in collaboration with Chef's specializing in Sous-Vide cooking, the best Cooking Vacuum Bags were designed and created. Orved Cooking Vacuum Bags are made up of two highly resistant films, OPA/PP that allow vacuum packing and cooking of food up to 121°C for 30 minutes. Orved Cooking Vacuum Bags are suitable for cooking and storage in vacuum. No release of material, even during cooking, on food.

For cooking in



Bain-marie



Steam oven

MIN: 3°C / MAX: 85°C-72h/100°C-2h/121°C-30'



Film from a "flat head" extruder



Fit for food contact



Longer Vacuum preservation thanks to the thickness constancy



Use of non-recycled polymers

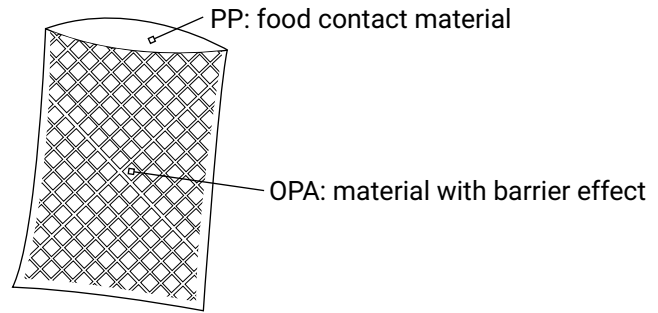
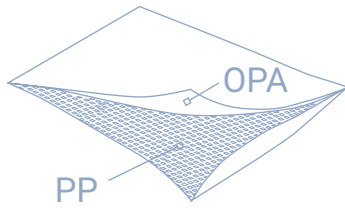


Certified ISO9001:2008 Quality Management System for vacuum bags



Vacuum bags always controlled and patented

The composition of the film



Technical data

Property	DIN method	Unit	Value
Total thickness	DIN 53370	µm	75
Breaking load	ASTM D 882	MD (% ld) TD (% cd)	%LD=100+/-30 %CD=115+/-30
Water vapour transmission	DIN 53122	g/mq/24h/38°/90%R.H./1 BAR	5,5±0,5
Oxygen permeability	ASTM D 3985	cc/mq/24h/23°/50%R.H./1 BAR	<=30+/-5
Maximum refrigeration temperature	Internal method	°C	+3°C
Heating temperature and time	Internal method	°C h	85°C-72h/100°C-2h 121°C-30'

LD = longitudinal direction
CD = transversal direction



**We recommend
the width you
choose the length!**

Available sizes

Dimensions	Quantity per carton
200 mm x 6 mt	25 pz/pcs
275 mm x 6 mt	25 pz/pcs