

COOK & CHILL VACUUM BAGS

OPA/PE 85



0% Bisphenol A
and Phthalates



Total absence of
Polyvinyl chloride



Third-party
certification



We only use first
quality materials

Freeze the shelf-life of your products

Cook & Chill vacuum bags allow you to vacuum pack, cook and store any type of food. These special bags are used with food that, after sous-vide cooking, is still warm and will be subjected to a rapid refrigeration process.

In this way all the organoleptic characteristics of the food are preserved.

Cook and Chill bags, allow to store food that, after sous-vide cooking process, still hot, will be quickly refrigerated (blast chilled). This procedure guarantees that all the foodstuff organoleptic characteristics were perfectly maintained.

The Cook and Chill bags are characterized by blue color, to guarantee the highest safety level in your kitchen.

For storage in



Fridge



Freezer



blast-chilling
min -40°C

For cooking in



Bain-marie Sous-Vide

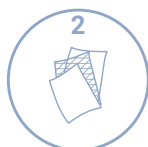


Steam oven

MAX 85°C FOR 72H
MAX 121°C FOR 1H



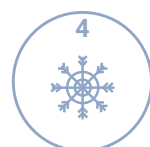
1
Prepare food
in advance with
time and care



2
Store products
in the Cook & Chill bag



3
Sous-vide cook
your recipe with
Cook & Chill bags



4
Cool quickly

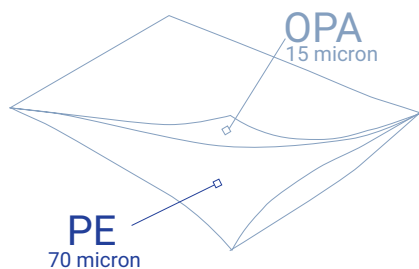


5
Regenerate the recipe
when necessary



6
Serve your food

Composition of the film



Technical data

Property	DIN method	Unit	Value
Total thickness	DIN 53370	µm	85
Maximum refrigeration temperature		°C	-40
Heating temperature and time		°C h	85 °C - 72h 121°C - 1h

Permeability	DIN method	Unit	Test conditions	Value
Oxygen	DIN 53380	cc / m ² / 24h	23°C / 0% R. H.	30 ± 1
Water vapour	DIN 53122	g / m ² / 24h	23°C / 85% R. H.	10 ± 2
CO ₂	DIN 53380	cc / m ² / 24h	23°C / 0% R. H.	108 ± 6



Available sizes

Dimensions	Bags per carton
150x200 mm	1.000 pcs
150x240 mm	1.000 pcs
150x300 mm	1.000 pcs
200x240 mm	1.000 pcs
200x300 mm	1.000 pcs
200x400 mm	500 pcs
250x300 mm	500 pcs

Dimensions	Bags per carton
250x350 mm	500 pcs
250x400 mm	500 pcs
300x400 mm	500 pcs
350x400 mm	500 pcs
350x600 mm	500 pcs
400x600 mm	500 pcs