

# Smooth vacuum cooking bags



0% BISPHENOL A AND PHTHALATES



COMPLETE ABSENCE OF POLYVINYL CHLORIDE



100% PREMIUM MATERIALS



TOTAL COMPLIANCE WITH REGULATIONS IN FORCE

## Cook Sous-vide and get the best from your products

Vacuum is not just for preserving prepared food

Within the Orved Research and Development Centre, in collaboration with chefs specialised in sous-vide cooking, vacuum cooking bags have been designed and manufactured.

The materials they are made of are suitable for the prolonged cooking (in waterbath or steam oven) typical of vacuum technology, pasteurisation and sterilisation, but also for refrigerated storage and regeneration before serving the dish to the customer, always with the guarantee of no material transfer on the packaged product.

### TEMPERATURES AND OPERATING TIME:

MIN: 0°C

MAX: 85°C - 72h | 100°C - 4h | 121°C - 30'

### FOR COOKING AND REHEATING IN:



Bain-marie



Steam oven



Pantry

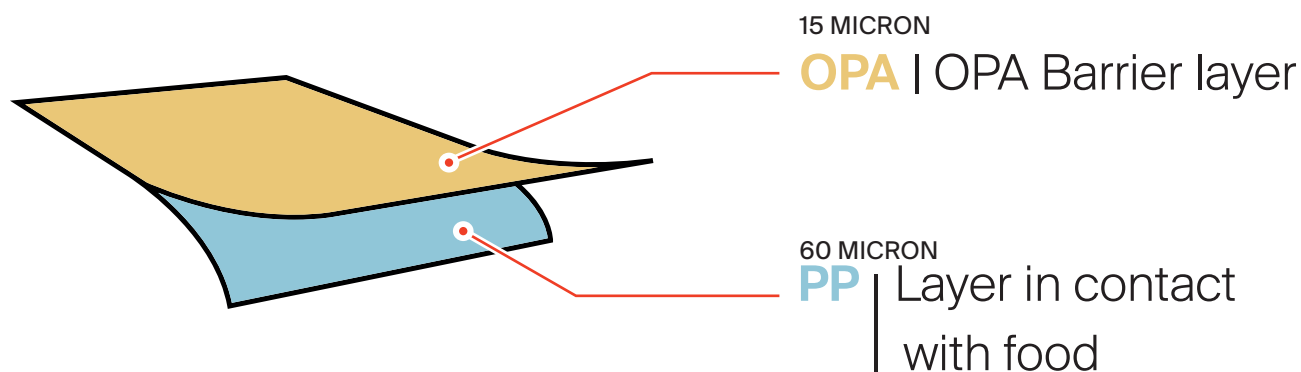


Fridge

### FOR STORAGE IN:

# Film composition:

OPA/PP 15/60



IDEAL FOR: :  
VACUUM PACKING MACHINES



## Technical specifications

| PROPERTIES                        | METHOD DIN | UNIT                        | VALUE                            |
|-----------------------------------|------------|-----------------------------|----------------------------------|
| Overall thickness                 | DIN 53370  | µm                          | 75 ± 3%                          |
| Breaking load                     | ASTM D 882 | md (% ld)<br>td (% cd)      | %ld=100+/-30<br>%cd=115+/-30     |
| Water vapour transmission         | DIN 53122  | g/mq/24h/38°/90%r.h./1 bar  | < 5,5                            |
| Oxygen permeability               | DIN 53380  | cc/mq/24h/23°/50%r.h./1 bar | < 30                             |
| Minimum refrigeration temperature | -          | °C                          | 0°C                              |
| Temperature and heating time      | -          | °C   h                      | 85°C-72h / 100°C-4h<br>121°C-30' |

## Available sizes

| BAGS SIZE  | Q.TY PER BOX |
|------------|--------------|
| 150x200 mm | 1.000        |
| 150x250 mm | 1.000        |
| 150x300 mm | 1.000        |
| 200x250 mm | 1.000        |
| 200x300 mm | 1.000        |

| BAGS SIZE  | Q.TY PER BOX |
|------------|--------------|
| 250x300 mm | 500          |
| 250x300 mm | 500          |
| 250x350 mm | 500          |
| 300x400 mm | 500          |
| 350x500 mm | 500          |
| 400x600 mm | 500          |