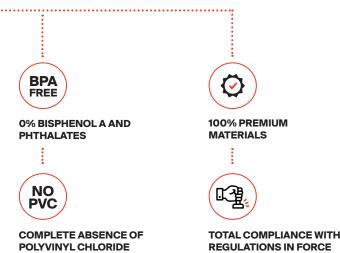
# Channelled vacuum bags for storage





# Don't throw food away, vacuum-pack it and support the environment

Channelled vacuum bags are ideal for longer storage, maintain the hygiene and freshness of dry, solid products using external vacuum packaging machines or large-sized products with chamber vacuum machines.

What makes each bag unique is the Orved embossing, characterised by small rhomboid cells embossed on one side, which ensure maximum suction of air. The vacuum result will be excellent and each product will be perfectly preserved for longer.

#### **TEMPERATURES AND OPERATING TIME:**

MIN: -25°C

MAX: 70°C - 2h | 100°C - 15'

#### FOR REHEATING IN:

FOR STORAGE IN:



Bain-marie



Steam oven



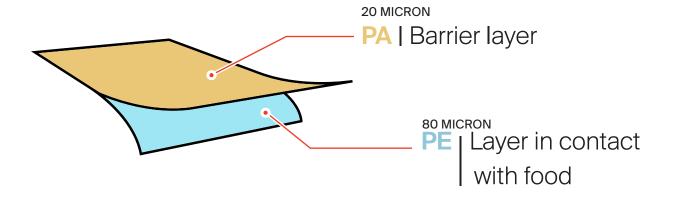
Pantry







### Film composition: PA/PE 20/80



## The channels allow total air suction



### Technical specifications

PROPERTIES	METHOD DIN	UNIT	VALUE
Overall thickness	DIN 53370	μm	100 ± 3%
Yield load	DIN ISO 527-3	ld (N/15 mm)   cd (N/15 mm)	ld≥ 45   cd≥ 35
Breaking load	DIN ISO 527-3	ld (in %)   cd (in %)	ld≥ 200   cd≥ 250
Water vapour transmission	Calculated	g / m² / 24h	< 4
Oxygen permeability	DIN 53380-3	cm³ /(m² * 24h * atm) - (23 ±2)°C - 0 % r.F./RH	< 50
Nitrogen permeability	Calculated	cm³ /(m² * 24h * atm)	< 12,5
Carbon dioxide permeability	Calculated	cm³ /(m² * 24h * atm)	< 250

**Id** = longitudinal direction | **cd** = crosswise direction

#### Available sizes

BAGS SIZE	Q.TY PER BOX
120x200 mm	4.000
150x250 mm	2.500
150x300 mm	2.000
150x400 mm	1.600
160x230 mm	2.500
180x300 mm	1.800
200x250 mm	1.800
200x300 mm	1.600
200x350 mm	1.200
200x400 mm	1.200
200x450 mm	1.000

BAGS SIZE	Q.TY PER BOX
250x300 mm	1.200
250x350 mm	1.000
250x400 mm	900
250x450 mm	700
250x600 mm	600
300x400 mm	800
300x450 mm	600
300x500 mm	500
350x450 mm	500
400x500 mm	400
400x600 mm	400