

Sous-vide cooking bags for vacuum packing machines.

970669

Suitable for sous vide cooking. 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon). Total thickness is 75 µm. The used materials act as an UV filter. Bags can be used in temperatures from -20° up to 110°C. Suitable for chamber vacuum packing machines.



Specifications

Materials	: PA (Polyamide/Nylon), PP (Polypropylene)
Packed per	: 100
Packaging type	: Box
Length (mm)	: 250
Width (mm)	: 350
Measurements	: 350x250

Transport specifications

EAN	: 8711369970669
Intrastat code	: 39232100
Gross weight (kg)	: 1.405
Net weight (kg)	: 1.2
Export carton length (mm)	: 544
Export carton width (mm)	: 369
Export carton height (mm)	: 412
Quantity per export carton	: 20
Sales units per pallet	: 240
Plastic packaging (gram)	: 14

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