

## Sous-vide cooking bags for vacuum packing machines.

971314

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	: 50
Packaging type	: Box
Length (mm)	: 350
Width (mm)	: 450
Measurements	: 450x350

### Transport specifications

EAN	: 8711369971314
Intrastat code	: 39232100
Gross weight (kg)	: 1.25
Net weight (kg)	: 1
Export carton length (mm)	: 380
Export carton width (mm)	: 270
Export carton height (mm)	: 380
Quantity per export carton	: 12
Sales units per pallet	: 360
Plastic packaging (gram)	: 15

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