

Vacuum cooking bags code: 550892

2-ply vacuum cooking bags.

Suitable for sous vide cooking.

Inner layer made of 50 µm food contact approved polyethylene.

Outer layer made of 15 µm polyamide (nylon).

Total thickness: 65 µm.

Temperature resistant from -20°C to 100°C.

Suitable for chamber vacuum packing machines.

-  65 µm 2-ply construction for reliable vacuum packing and sous vide cooking.
-  Packed per 100 for efficient daily kitchen use.



Code	Packed per	LxW (W)
550892	100	250x350