

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

970652

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)	: 150
Width (mm)	: 250
Measurements	: 250x150

### Transport specifications

EAN	: 8711369970652
Intrastat code	: 39232100
Gross weight (kg)	: 0.65
Net weight (kg)	: 0.5
Export carton length (mm)	: 545
Export carton width (mm)	: 420
Export carton height (mm)	: 340
Quantity per export carton	: 40
Sales units per pallet	: 640
Plastic packaging (gram)	: 8

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