

Sous-vide cooking bags for vacuum packing machines

code: 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.

Bags can be used in temperatures from -20° up to 110°C. Suitable for chamber vacuum packing machines.



Code	Packed per	WxL (W)
970669	100	350x250