

Sous-vide cooking bags for vacuum packing machines.

970683

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)	: 200
Width (mm)	: 300
Measurements	: 300x200

Transport specifications

EAN	: 8711369970683
Intrastat code	: 39232100
Gross weight (kg)	: 1.043
Net weight (kg)	: 0.9
Export carton length (mm)	: 556
Export carton width (mm)	: 385
Export carton height (mm)	: 451
Quantity per export carton	: 30
Sales units per pallet	: 360
Plastic packaging (gram)	: 12

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