

## Sous-vide cooking bags for vacuum packing machines

code: 970690

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) |
|--------|------------|---------|
| 970690 | 100        | 400x300 |