

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

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. 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)	: 300
Width (mm)	: 400
Measurements	: 400x300

### Transport specifications

EAN	: 8711369970690
Intrastat code	: 39232100
Gross weight (kg)	: 1.94
Net weight (kg)	: 1.8
Export carton length (mm)	: 640
Export carton width (mm)	: 430
Export carton height (mm)	: 230
Quantity per export carton	: 12
Sales units per pallet	: 216
Plastic packaging (gram)	: 17

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