



VENDSYSSEL

57116024

SAUMON FUMÉ ÉCOSSAIS | GEROOKTE SCHOTSE ZALM

TRANCHE MAIN | HAND GESNEDEN

MADE IN EXCELLENCE

VACUUM BAGS

IN ADDITION TO OUR COMPACT CARDBOARD, WE ALSO OFFER A COMPREHENSIVE RANGE OF BAGS: SHRINK OR NON-SHRINK, TRANSPARENT OR FOIL, FOR STORAGE OR COOKING, VACUUM BAGS PLAIN OR HD PRINTED.

ALL THESE PRODUCTS ARE SUPPLIED WITH FOOD COMPATIBILITY CERTIFICATES, DATA SHEETS, MIGRATION TESTS AND BRC IOP5 CERTIFICATES.

- Ideal for presenting your products, such as smoked fish, salmon, trout and halibut, shellfish and dried or raw meat.
- Suitable for storing, freezing and cooking
- Moisture-proof and grease-proof
- Used in direct contact with foods (certified)
- We offer several qualities of multilayer bags to suit the weight of your products: PA/PE, PP, PET foil

RANGE	PROPERTIES
Shrink bag	thickness 50 to 90 microns
	available in tube form for storage and cooking
	stackable bags
	sealable across folds
	high strength for pottery pâté dishes, bone-in meat, etc.
	high sealability on soiled surfaces (exudate, grease, sauce)
	ranges for cooking and shrink-wrap storage
Non-shrink bags	thickness 50 to 280 microns
	co-extruded or laminated
	secondary seal
	high strength for bone-in meat, shellfish, etc.
	high sealability on soiled surfaces (exudate, grease, sauce)
	peelable
	cooking at 120°C (pasteurisation, sterilisation, microwavable)
	perforated
	printed - mass dyed or ultra HD printed
available in tubular PA/PE or three-seal models	



Non-shrink bags are used mainly for:

- presentation of products (due to the optical quality of the bags or printing)
- storage (vacuum or atmospheric pressure)
- cooking (vacuum)
- protection against environmental attack