

Cook & chill vacuum bags



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETE ABSENCE OF
POLYVINYL CHLORIDE**



**100% PREMIUM
MATERIALS**



**TOTAL COMPLIANCE WITH
REGULATIONS IN FORCE**

Don't throw food away, vacuum-pack it and support the environment

Cook & Chill bags represent maximum versatility of use, as they can be used for storage, for low-temperature sous-vide cooking for pasteurisation, but also for deep-freezing. This procedure preserves all the organoleptic characteristics of the food.

The Cook & Chill technique allows:

- the preparation of food in advance, with time and care
 - sous-vide cooking of the recipe
 - quick refrigeration (blast chilling)
 - the reheating of products
- and all without ever changing bags!

Cook & Chill bags are characterised by their blue colour which guarantees maximum safety in your kitchen.

TEMPERATURES AND OPERATING TIME:

MIN: **-40°C**

MAX: **85 °C - 72h | 121 °C - 1h**

FOR COOKING AND REGENERATION IN:



Bain-marie



Steam oven



Pantry



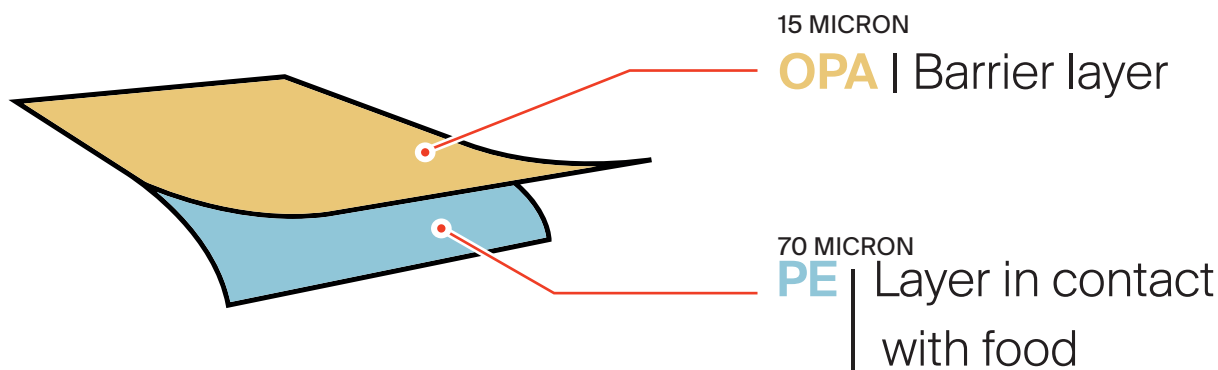
Fridge



Freezer

Film composition:

OPA/PE 15/70



Minimum temperature
of use: -40°C

IDEAL FOR: :
VACUUM PACKING MACHINES



Technical specifications

PROPERTIES	METHOD DIN	UNIT	VALUE
Overall thickness	DIN 53370	µm	85 ± 10%
Minimum refrigeration temperature	-	°C	-40
Temperature and heating time	-	°C / h	85 °C - 72h 121 °C - 1h

PERMEABILITY	METHOD DIN	UNIT	TEST CONDITIONS	VALUE
Oxygen	DIN 53380	cc / m ² / 24h	23°C / 0% R. H.	30 ± 1
Water vapor	DIN 53122	g / m ² * d	23°C / 85% R. H.	10 ± 2
CO ₂	DIN 53380	cc / m ² / 24h	23°C / 0% R. H.	108 ± 6

Available sizes

BAGS SIZE	Q.TY PER BOX
150x200 mm	1.000
150x300 mm	1.000
200x240 mm	1.000
200x300 mm	1.000

BAGS SIZE	Q.TY PER BOX
200x400 mm	500
250x300 mm	500
250x350 mm	500
300x400 mm	500
400x600 mm	500