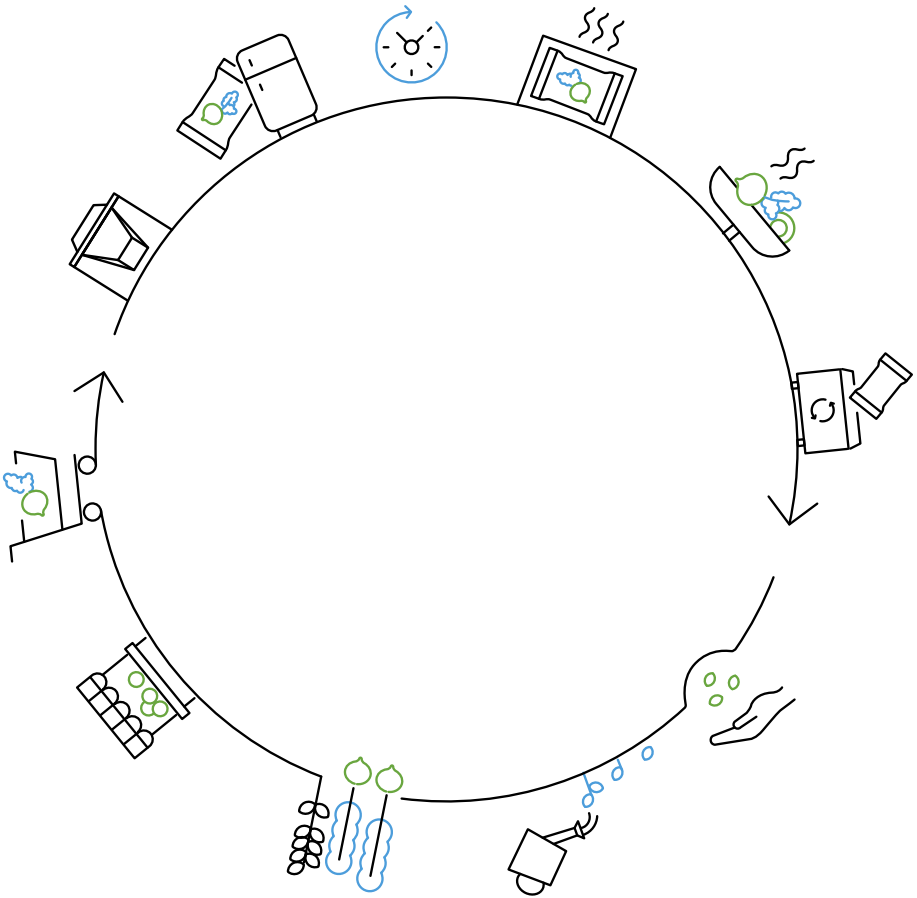


The living world
in a vacuum.



Orved's vacuum packaging system:
finally a nature-friendly solution

Orved for a circular economy



Natural
Vacuum Bag



Designed to reduce waste, Orved's vacuum packaging system is made sustainable by the new biocompostable bags.

This is an example of a circular economy. It proves it's possible to run a restaurant business in a responsible way and respond to a need that is increasingly expressed by customers.

VACUUM PACKAGING

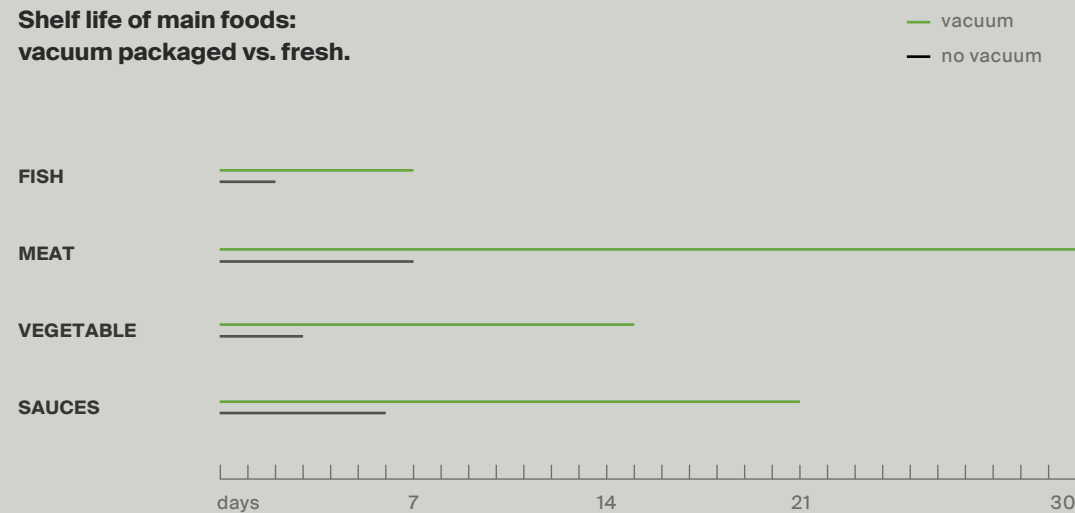
Safe and no waste

Vacuum packaging allows you to optimise your shopping and shorten the supply chain. By portioning pre-cooked or semi-processed products, you can organise your kitchen more efficiently, and still have them ready whenever you need them.

Vacuum packaged food lasts longer, without losing its freshness. So you can have a bigger menu without having to shop every day or make complex preparations, such as infusions and marinades. By vacuuming you cut processing time, and reduce waste.



Shelf life of main foods: vacuum packaged vs. fresh.



VACUUM STORAGE

Eco-friendly and innovative

Reduce your environmental impact with our biocompostable bags. Natural Vacuum Bags protect against oxygen and humidity, and are also suitable for pasteurising and freezing. After being used, they go into your organic bin.

Vacuum bags are ideal for storing both fresh and cooked ingredients, allowing you to bring back the smells and flavours of the freshly-cooked dish in just a few minutes.



Chemical and physical properties and main certifications of the biocompostable Natural Vacuum Bag.

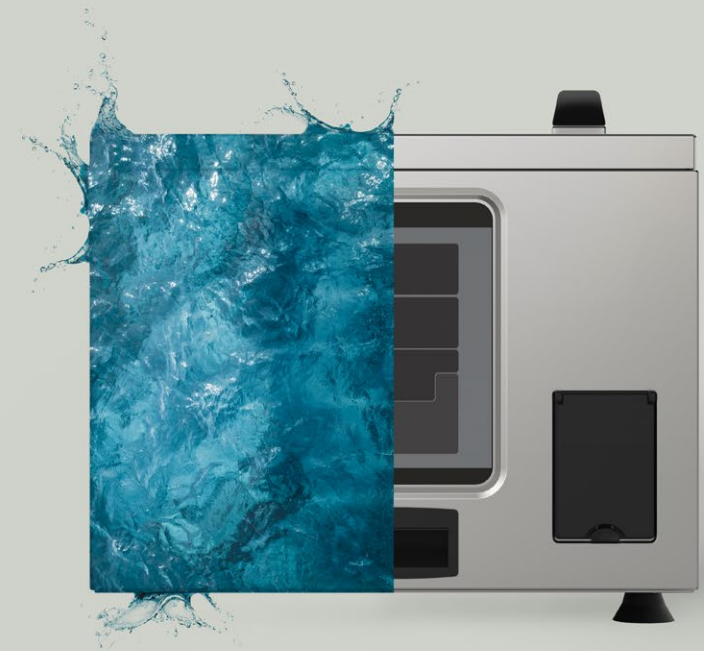
- NO PVC** (Icon: No PVC)
- MADE WITH COMPOSTABLE CELLULOSE** (Icon: Recycled cellulose)
- COMPOSTABLE 7P2500** (Icon: Compostable symbol)
- 0% BISPHENOL A AND PHTHALATES** (Icon: BPA Free)
- MOCA** (Icon: MOCA certification)
- WEIGHT 73,1 g/mq** (Icon: Weight scale)
- THICKNESS 55 micron** (Icon: Thickness gauge)
- SOLDERING TEMPERATURE** (Icon: Thermometer)

SOUS VIDE COOKING

Healthy and low consumption

Low temperature cooking in a water bath keeps the smell and taste of your food intact, whilst reducing energy consumption. This ensures the well-being of your customers without harming the environment.

The water bath consumes less than other oven types by keeping the water temperature constant throughout the cooking process. Sous vide cooking also reduces ingredient weight loss and keeps any liquids inside the bag, allowing for them to be reused.

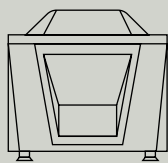


Weight loss: traditional cooking vs. sous vide cooking

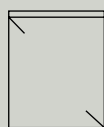
	Weight of fresh ingredient	After steam cooking	After sous vide cooking	Weightless gain	Average ingredient savings
ROAST BEEF	1000 gr	790	920	16,5%	20,5%
SALMON	1000 gr	790	980	24,1%	
SHANK	1000 gr	710	920	29,6%	
VEGETABLES	1000 gr	880	985	11,9%	

We've rethought vacuum packaging to be 100% sustainable

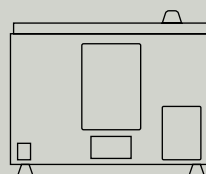
We've always been committed to finding solutions that benefit the restaurant business and are sustainable for our planet. Today, we've closed the circle. Natural Vacuum Bag is the piece that makes our vacuum sealing technology completely sustainable.



**VACUUM
PACK**



**VACUUM
STORE**



**COOK
SOUS VIDE**



ORVED SPA

via dell'Artigianato, 30
30024 Musile di Piave (VE)
tel. +39 0421 54387

naturalvacuum.orved.it