SACHETS SOUS VIDE

Sacs lisses cuisson

MIN: 3°C
MAX: 85°C-72h / 100°C-2h / 121°C-30'

Vacuum cooking bags perfect for storing food intended for the innovative "sous-vide" cooking technique.

Each OPA/CPP cooking bag is characterized by a thickness and resistance that allows you to vacuum pack any solid, liquid or soft food with the use of professional bell-shaped machines.

PEUT CONDITIONNER

Liquides | **Solides** | **Délicats**

POUR CONSERVATION EN

Garde-manger **Réfrigérateur**

Dimensions et quantités

DIMENSIONS	PIÈCES PAR CARTON
150x200 mm	1000
150x250 mm	1000
150x300 mm	1000
200x250 mm	1000
200x300 mm	1000
250x300 mm	500
250x350 mm	500
300x400 mm	500
350x500 mm	500
400x600 mm	500