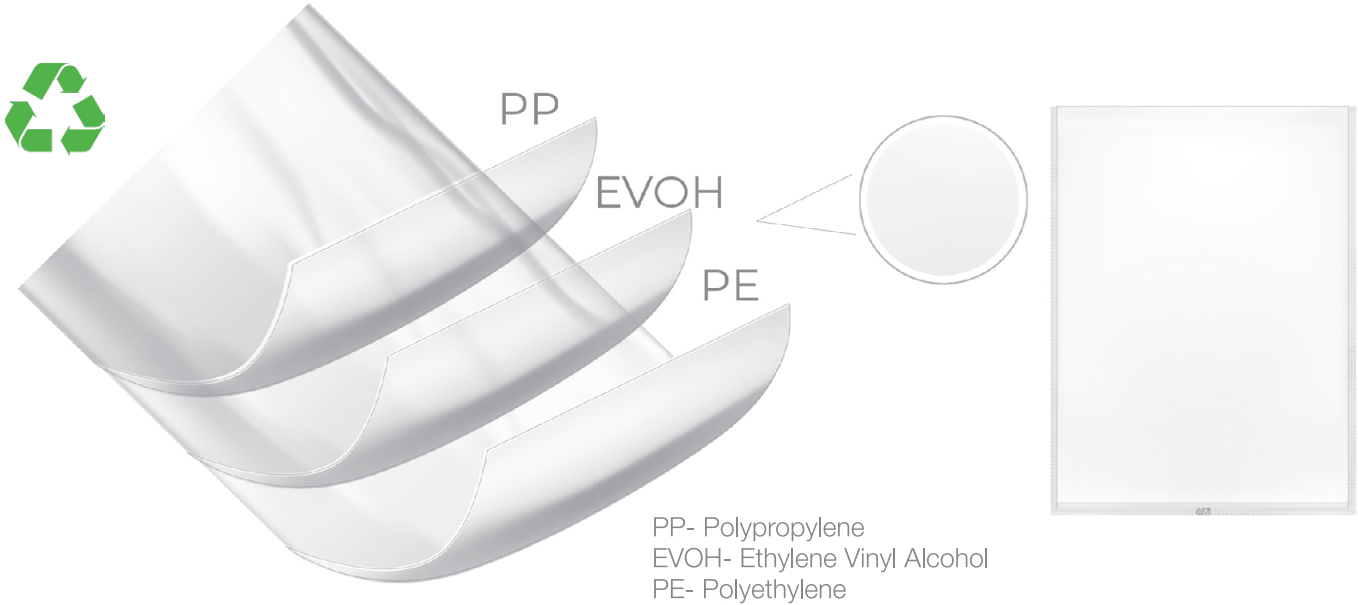


RECYCLABLE, SMOOTH BAGS FOR COOKING AND STORAGE 85 µm



TECHNICAL DATA	VALUES	TESTING METHOD	CONDITIONS	VARIANCE
Total Thickness	85 µm	DIN ISO 4593		± 10%
Weight per Area	79 gr/m ²	Internal method		± 10%
O ₂ Transmission	≤1.5 cm ³ /m ² *d*bar	DIN 53380	23°C/0% r.F./RH	
H ₂ O Vapor Transmission	≤1.5 g/m ² *d	DIN 53122	23°C/85% r.F./RH	
Temperature Range	Max 100°C/60 mins	Boiling	23°C/85% r.F./RH	
	Up to 80°C/12 hrs	Sous-vide		

* Theoretical values

Usage recommendations

Caution must be exercised when handling product sealed in bags at temperatures between 0°C and -18°C to avoid punctures/breakage.

Unused material must be stored away from sunlight and in a clean place. Temperature must be kept between 15°C and 25°C with relative humidity between 50 and 75%.

Material is suitable for contact with food in compliance with regulation from the FDA and CE regulation EC 10/2011, regulation 1935/2004/EC and subsequent amendments.

To maintain the highest quality, the following conditions must be respected when using Recyclable Cooking bags (SRB):

- Up to 212°F / 100°C for 1 hour max.
- Up to 176°F / 80°C for 12 hours max.

All values mentioned are at the best of our knowledge.

The application use and processing of the products are beyond our control, and therefore, under the entire responsibility of the user who is recommended to test the material in the most appropriate working conditions before placing large volume orders.

Laboratory analyzed and certified to be free from BPA'S, phthalates, adipates and phosphates.



All bags 100% Made in Italy