ARTICLE CODE	DESCRIPTION
GNV-9908	Vacuum bags for salami 120x550mm - 100pce/pck

BRAND

Status Innovations



PRODUCT DESCRIPTION

Combination of polyamide outer layers and polyethylene inner layers
Strength: 130 µm
Food-safe and BPA-free
Suitable for vacuum marinating and maturing beef
Suitable for both bain-marie and freezer (-40°C)
Ideal in combination with the Provac 360
Suitable for sous vide cooking and the following temperatures: 75°C (± 12 hours) - 80°C (± 6 hours) - 100°C (maximum 15 minutes)

SPECIFICATIONS

Net weight (kg)	0.7
Color	Undefined

TECHNICAL DETAILS

MOQ sales (Pack)	1

RELATED PRODUCTS

GNV-9360