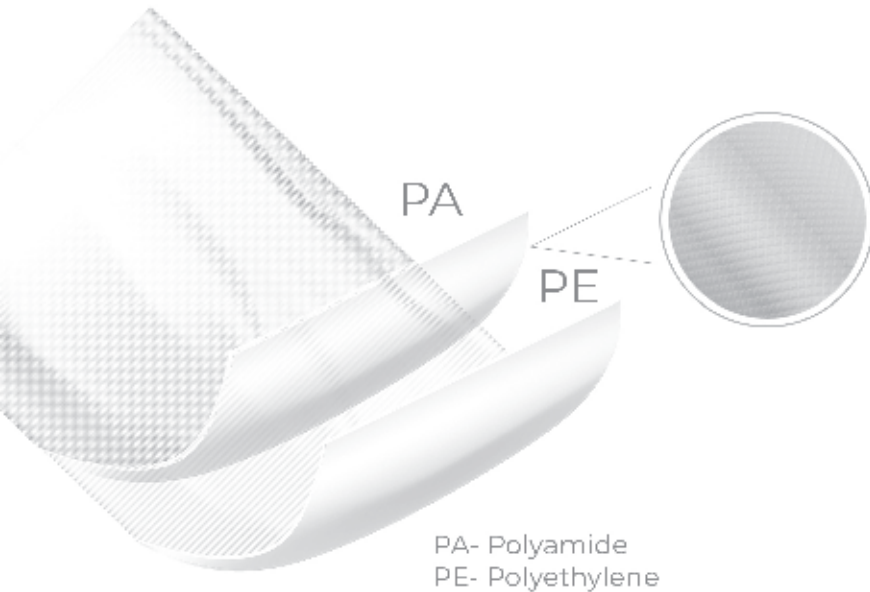


CHANNELED BAGS FOR FREEZING AND STORAGE 90 µm / 3.54 mil



TECHNICAL DATA	VALUES	TESTING METHOD	CONDITIONS	VARIANCE
Total Thickness	90 µm / 3.54 mil	DIN 53370		± 10%
PA Thickness	88 gr/m ²			± 10%
Weight per Area	15 µm / 0.59 mil			± 10%
O₂ Transmission	65 cm ³ /m ² *24h	DIN 53380	23°C/0% r.F./RH	
H₂O Vapor Transmission	2.5 gr/m ² *24h	DIN 53122	23°C/85% r.F./RH	

* 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.

The material is microwavable up to 900 Watts for up to 8 minutes. Applies to Cooking bags (CCB/SCCB) only. Bags must be open prior to being microwaved.

To maintain the highest quality, the following conditions must be respected when using Cooking bags (CCB/SCCB):

- Up to 250°F / 121°C for 1 hour max.
- Up to 212°F / 100°C for 2 hours max.
- Up to -4°F / -20°C for any duration.
- Between -4°F / -20°C and -40°F / -40°C for any duration.

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