



SOUS VIDE VACUUM BAGS

Our standard Sous Vide bags are very strong, durable bags used for all purposes in the kitchen. Our embossed vacuum sealer bags of polyamide/polyethylene complex, are 105 μ thick with an embossed inside and smooth outside. Both bags are suitable for deep freezing of food and protects food from oxidation, spoilage and corrosion. Maximum temperature of use 40°C. Embossed bags are also said to have a higher oxygen barrier than usual.