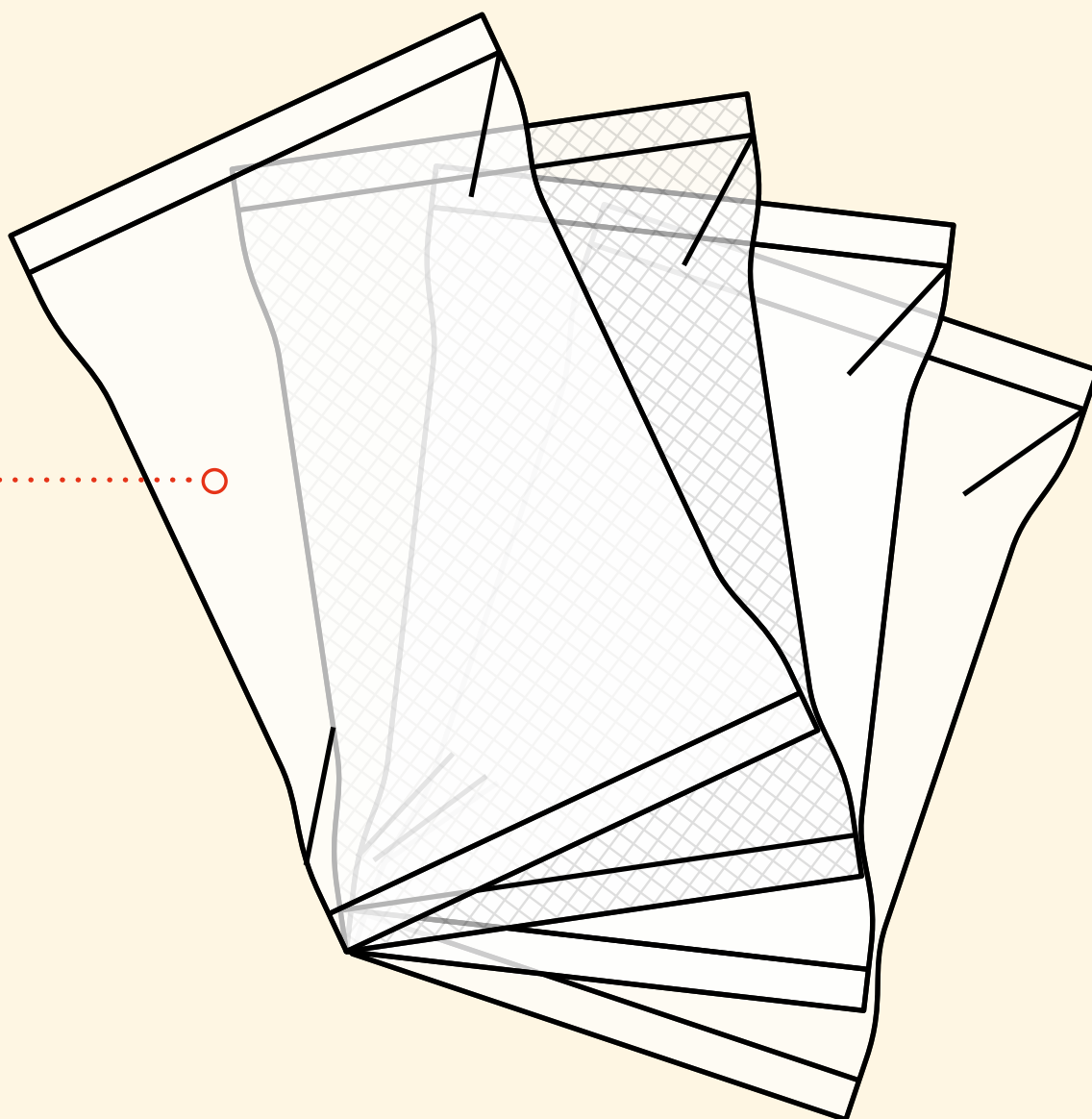


Bags catalogue

#choosetheoriginal



- Technical datasheets
- Applications
- Machine compatibility
- Available formats

Index

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26	The label has a lot to say (too)

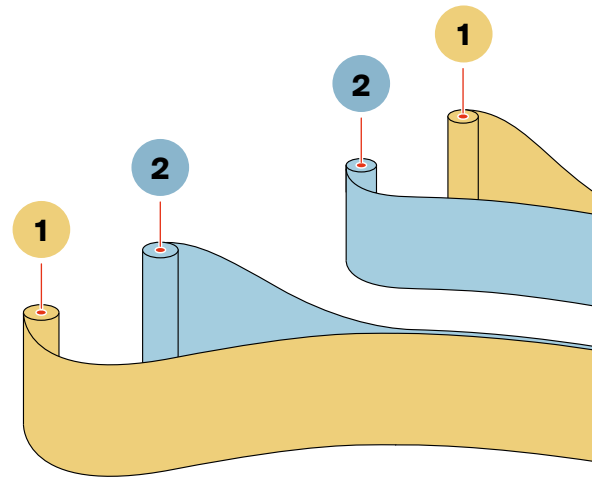
How do we produce our vacuum bags?

How do we produce our vacuum bags?

For over 20 years, Orved has been manufacturing smooth and embossed vacuum bags for cooking and storage. Over time, various types of bags have been introduced, ranging from cook & chill to recyclable bags, the new frontier of sustainability, in order to consistently offer the highest quality and precision for every specific need.

The aspect that has always remained constant is the focus on raw materials—only virgin and premium-quality polymers—alongside great attention to the production process and the final product. The materials, extruded with the utmost care and professionalism, are laminated to ensure the best barrier effect and optimal preservation of every product.

ORVED bags are free of substances like BPA and PVC, certified for food contact, and comply with the strictest European regulations.



EXAMPLE OF MATERIAL LAMINATION PROCESS



1

OUTER LAYER:

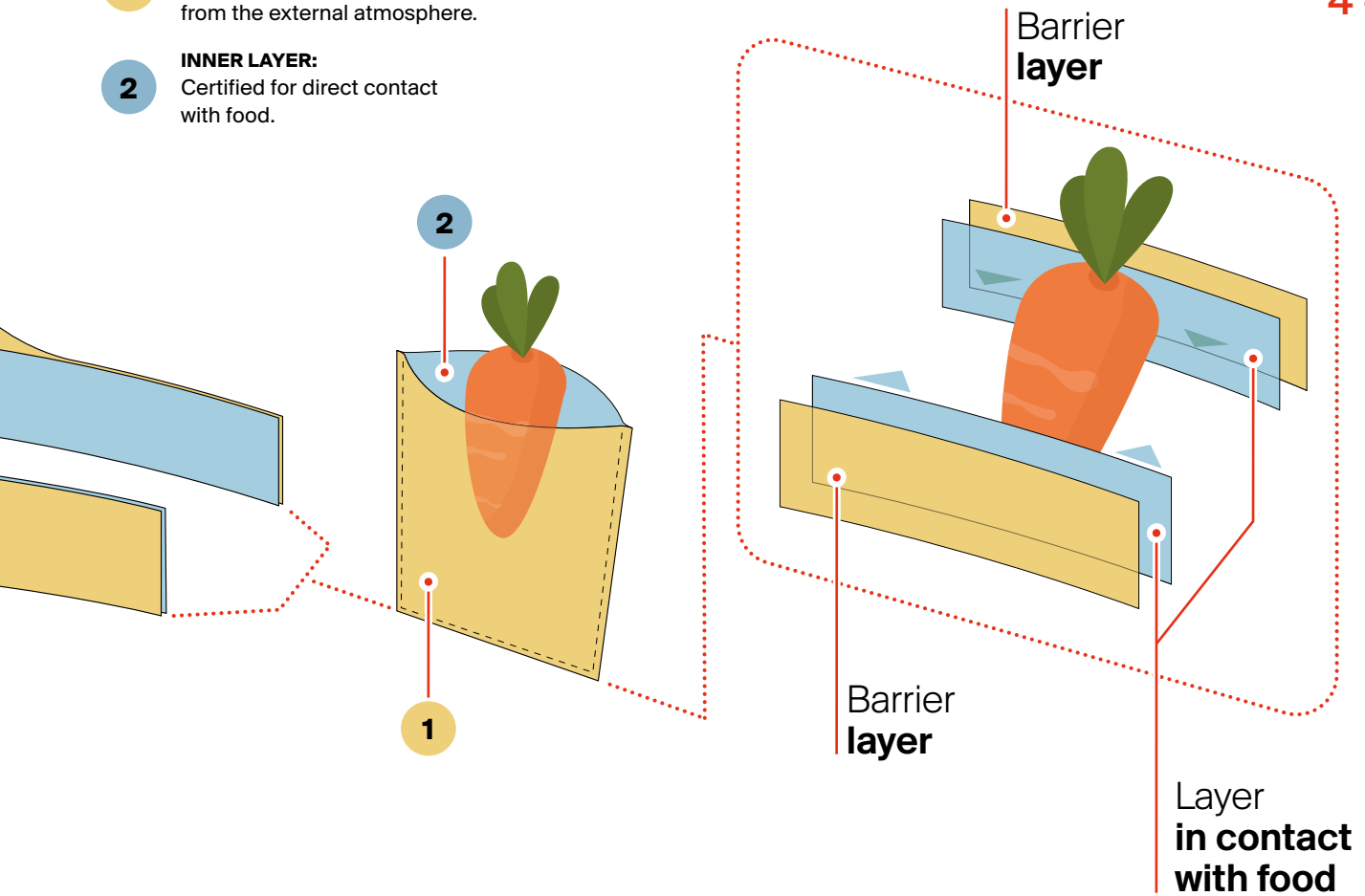
A barrier layer that protects food from the external atmosphere.

2

INNER LAYER:

Certified for direct contact with food.

4 - 5



01

Recyclable bags



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETELY FREE OF
POLYVINYL CHLORIDE**



**100% PREMIUM-QUALITY
MATERIALS**



**FULL COMPLIANCE WITH
CURRENT REGULATIONS**

The new frontier of sustainable catering

Recyclable PE/EVOH/PP bags are ideal for vacuum-sealing solid, liquid, and delicate products. Each bag is produced using the highest quality polymers, and the material lamination ensures maximum resistance and vacuum durability..

For sustainable vacuum storage, Orved's recyclable and certified bags are the choice.

GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13.0°F

MAX: 185°F - 2h | 212°F - 30'

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator



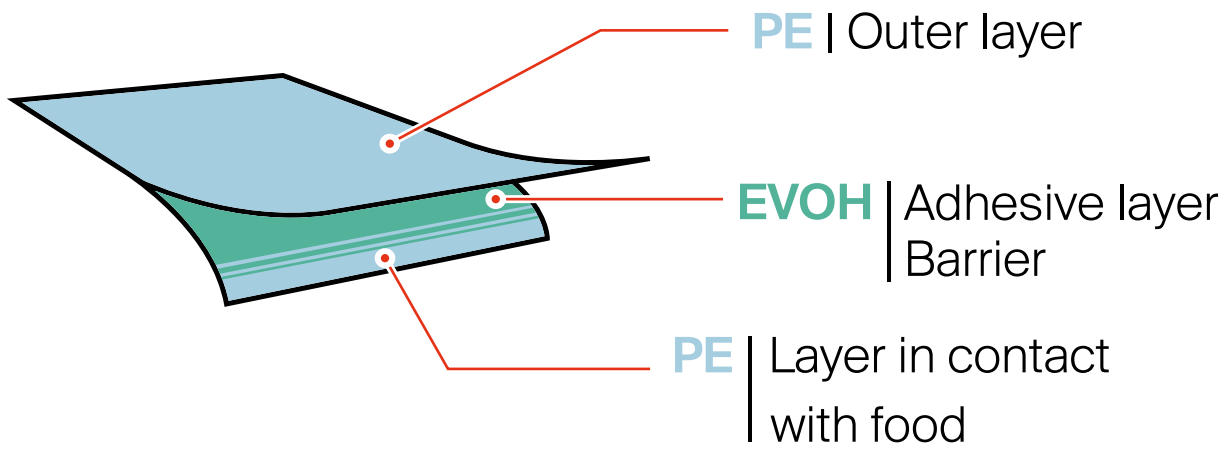
Freezer

FOR STORAGE IN:

Film Composition:

PE/EVOH/PE

6 - 7



100% recyclable: Rinse it, and recycle it in the plastic bin!

IDEAL FOR MACHINES: CHAMBER



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	80 ± 10%
Yield Strength	DIN ISO 527-1	ld (N/15 mm) cd (N/15 mm)	≥ 25
Temperature and Heating Time	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 30 cd ≥ 25
Water Vapor Transmission	Calculated	g/m ² /24h 73.4 ± 33.8°F 85 +/- 2% r.F./RH	≤ 1,5
Oxygen Permeability	DIN 53380-3	cc/m2/24h/atm 73.4 ± 35.6°F 75% r.F./RH	≤ 1,5

Available Sizes

DIMENSIONS	QTY PER CARTON
6 x 12 inches	1.000 pieces
7 x 10 inches	1.000 pieces
8 x 12 inches	1.000 pieces
10 x 14 inches	1.000 pieces
10 x 16 inches	1.000 pieces

DIMENSIONS	QTY PER CARTON
12 x 16 inches	500 pieces
14x 16 inches	500 pieces
14 x 24 inches	500 pieces
16 x 21 inches	500 pieces
16 x 24 inches	400 pieces

02

Cook & chill smooth bags



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETELY FREE OF
POLYVINYL CHLORIDE**



**100% PREMIUM-QUALITY
MATERIALS**



**FULL COMPLIANCE WITH
CURRENT REGULATIONS**

Don't throw away food, vacuum seal it and support the environment

Cook & Chill bags are highly versatile and can be used for storage, sous-vide low-temperature cooking, pasteurization, and even freezing. This preserves all the organoleptic qualities of the food.

The Cook & Chill technique allows:

- Preparation of food in advance with care
- Sous-vide cooking of the recipe
- Rapid cooling (chilling)
- Regeneration of products and all without ever changing the bag!

Cook & Chill bags are characterized by their blue color, ensuring maximum safety in the kitchen.

GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -40°F

MAX: 185 °F - 72h | 249,8°F - 1h

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator

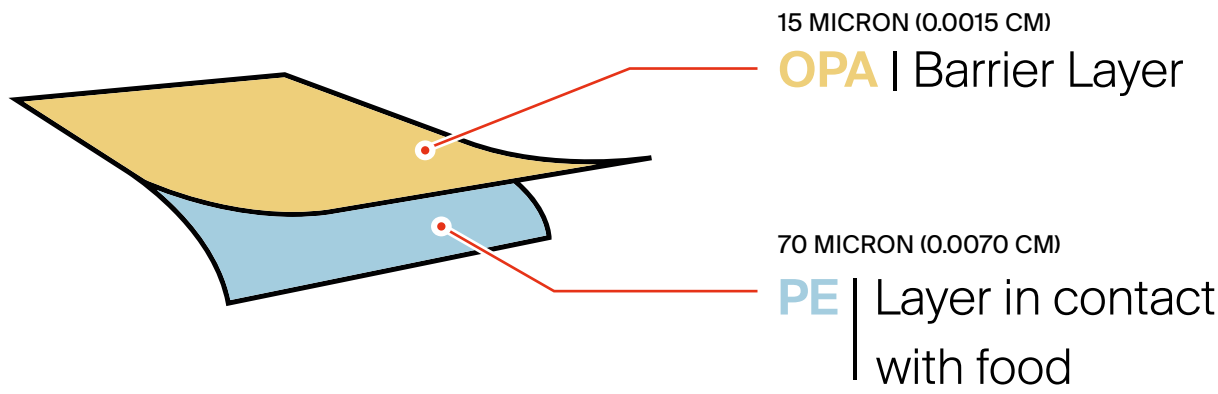


Freezer

Film Composition:

OPA/PE 15/70

8 - 9



Usable up to -40.0°F

IDEAL FOR MACHINES: :
CHAMBER :



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	85 ± 10%
Minimum Refrigeration Temperature	-	°F	-40
Temperature and Heating Time	-	°F / h	185 °F - 72h 249.8 °F - 1h

PERMEABILITY	DIN METHOD	UNIT	CONDIZIONI TEST	VALUE
Oxygen Permeability	DIN 53380	cc / m ² / 24h	73.4°F / 0% R. H.	30 ± 1
Water Vapor Transmission	DIN 53122	g / m ² * d	73.4°F / 85% R. H.	10 ± 2
CO ₂ Permeability	DIN 53380	cc / m ² / 24h	73.4°F / 0% R. H.	108 ± 6

Available Sizes

DIMENSIONS	QTY PER CARTON
5 x 8 inches	1.000 pieces
6 x 12 inches	1.000 pieces
8 x 10 inches	1.000 pieces
8 x 12 inches	1.000 pieces

DIMENSIONS	QTY PER CARTON
8 x 16 inches	500 pieces
10 x 12 inches	500 pieces
10 x 14 inches	500 pieces
12 x 16 inches	500 pieces
16 x 24 inches	500 pieces

03

Smooth bags for cooking



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETELY FREE OF
POLYVINYL CHLORIDE**



**100% PREMIUM-QUALITY
MATERIALS**



**FULL COMPLIANCE WITH
CURRENT REGULATIONS**

Cook sous-vide and get the best from your products

Vacuum sealing is not just for preserving prepared foods.

In Orved's Research and Development Center, in collaboration with sous-vide cooking specialists, vacuum cooking bags have been developed. These materials are suitable for prolonged cooking (in water or steam oven), pasteurization, and sterilization, as well as refrigeration and regeneration before serving, ensuring no material transfer to the packaged product.

OPERATING TEMPERATURES AND TIMES:

MIN: **32°F**

MAX: **185°F - 72h | 212°F - 4h | 249.8°F - 30'**

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



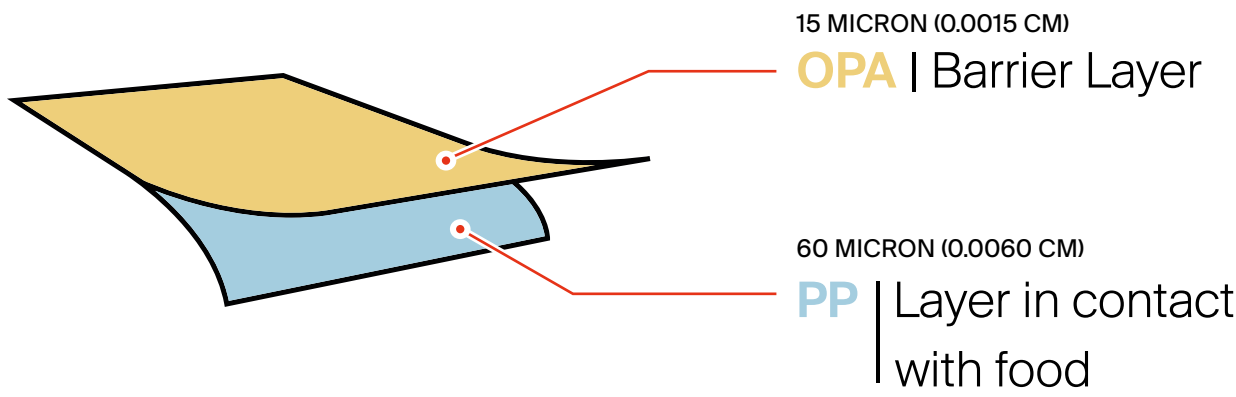
Refrigerator

GUIDE TO READING LABELS:
PAG. 26

Film Composition:

OPA/PP 15/60

10 – 11



IDEAL FOR MACHINES: **CHAMBER**



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	75 ± 3%
Breaking Load	ASTM D 882	md (% ld) td (% cd)	%ld=100+/-30 %cd=115+/-30
Water Vapor Transmission	DIN 53122	g/mq/24h/38°/90%r.h./1 bar	< 5,5
Oxygen Permeability	DIN 53380	cc/mq/24h/23°/50%r.h./1 bar	< 30
Minimum Refrigeration Temperature	-	°F	32°F
Temperature and Heating Time	-	°F h	185°F-72h / 212°F-4h 248.9°F-30'

Available Sizes

DIMENSIONS	QTY PER CARTON
6 x 8 inches	1.000 pieces
6 x 10 inches	1.000 pieces
6 x 12 inches	1.000 pieces
8 x 10 inches	1.000 pieces
8 x 12 inches	1.000 pieces

DIMENSIONS	QTY PER CARTON
10 x 12 inches	500 pieces
10 x 12 inches	500 pieces
10 x 14 inches	500 pieces
12 x 16 inches	500 pieces
14 x 20 inches	500 pieces
16 x 24 inches	500 pieces

04

Smooth bags for storage TYPE 150



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETELY FREE OF
POLYVINYL CHLORIDE**



**100% PREMIUM-QUALITY
MATERIALS**



**FULL COMPLIANCE WITH
CURRENT REGULATIONS**

Don't throw away food, store it vacuum sealed and support the environment

Smooth storage bags are ideal for extending the shelf life of any product, even the most angular. Available in various sizes to meet every need.

Each bag is made using films from the highest quality polymers, and the lamination process ensures maximum resistance and vacuum durability.

GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13°F

MAX: 158°F - 2h | 212°F - 15'

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator



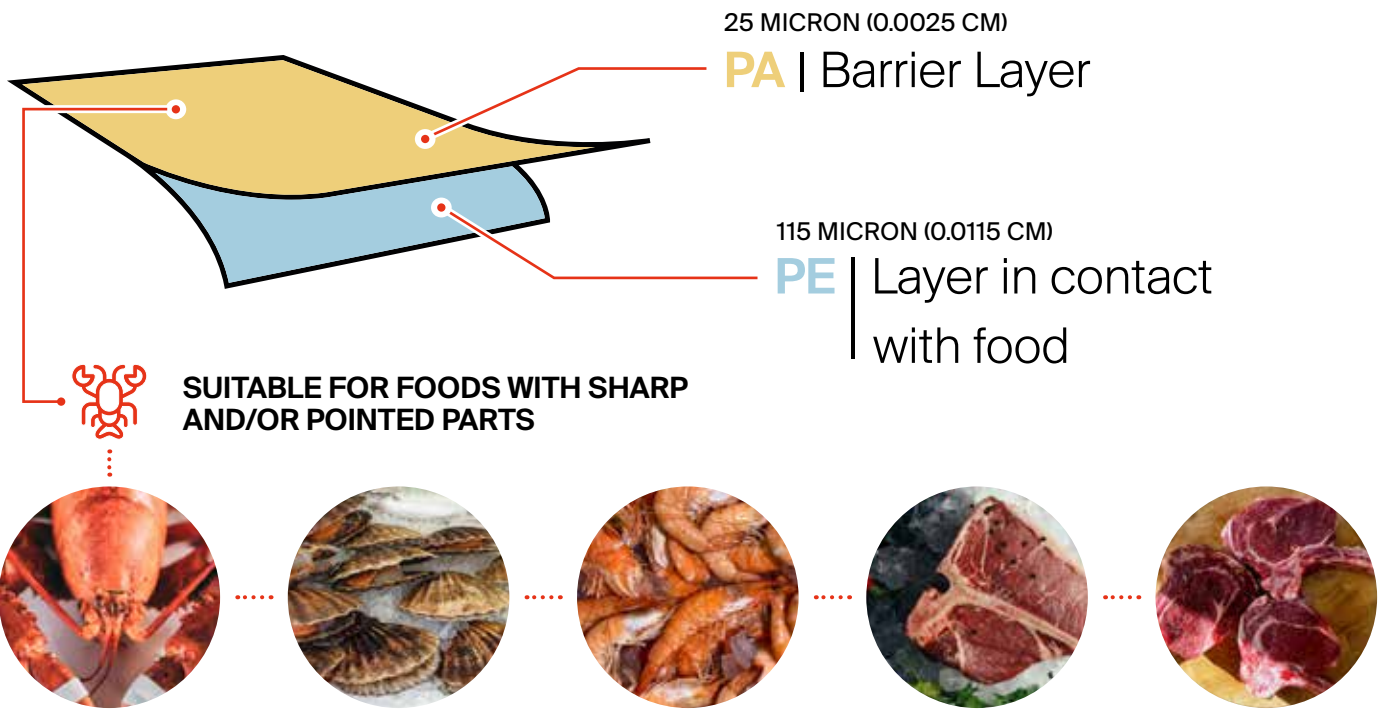
Freezer

FOR STORAGE IN:

Film Composition:

PA/PE 25/115

12 – 13



IDEAL FOR MACHINES: **CHAMBER**



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	140 ± 10%
Yield Strength	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 57 cd ≥ 42
Breaking Load	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water Vapor Transmission	Calcolato	g/m ² /24h 73.4 +/- 33.8°F 85 +/- 2% r.F./RH	< 3,5
Oxygen Permeability	DIN 53380-3	cc/m ² /24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 30
Nitrogen Permeability	Calculated	cc/m ² /24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 7,5
Carbon Dioxide Permeability	Calculated	cc/m ² /24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 150

ld = longitudinal direction | cd = cross direction

Available Sizes

DIMENSIONS	QTY PER CARTON
8 x 10 inches	1.000 pieces
8 x 12 inches	1.000 pieces
8 x 14 inches	1.000 pieces

DIMENSIONS	QTY PER CARTON
10 x 14 inches	800 pieces
12 x 16 inches	500 pieces
16 x 24 inches	300 pieces

05

Smooth Bags for Storage TYPE 95



0% BISPHENOL A AND
PHTHALATES



COMPLETELY FREE OF
POLYVINYL CHLORIDE



100% PREMIUM-QUALITY
MATERIALS



FULL COMPLIANCE WITH
CURRENT REGULATIONS

Don't throw away food, store it vacuum sealed and support the environment.

Smooth storage bags in PA/PE (polyamide/polyethylene) extend the shelf life of any product, from compact to delicate, thanks to a barrier layer that resists oxygen and water vapor. Suitable for use in refrigerators, freezers, and regeneration in water or steam ovens. They are also available in a wide range of sizes to meet every need.

Each bag is made using films from the highest quality polymers, and the lamination process ensures maximum resistance and vacuum durability.



GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13°F

MAX: 158°F - 2h | 212°F - 15'

FOR COOKING AND REGENERATION IN:

FOR STORAGE IN:



Water bath



Steam oven



Pantry



Refrigerator

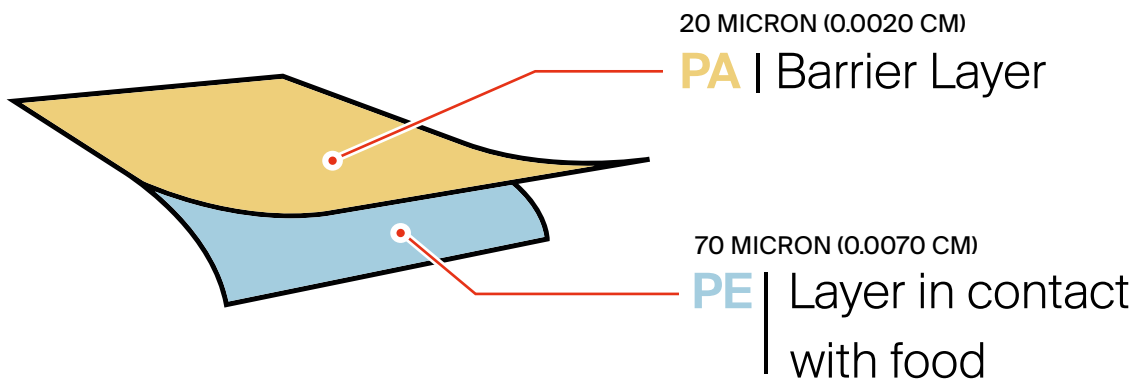


Freezer

Film Composition:

PA/PE 20/70

14 – 15



IDEAL FOR MACHINES: :
CHAMBER



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	90 ± 3%
Yield Strength	DIN ISO 527-3	ld (n/15 mm) cd (n/15 mm)	ld ≥ 45 cd ≥ 35
Breaking Load	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water Vapor Transmission	Calculated	g / m ² / 24h	< 4
Oxygen Permeability	DIN 53380-3	cm ³ / (m ² * 24h * atm) - (73.4 ± 35.6)°F - 0 % r.f./rh	< 55
Nitrogen Permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 14
Carbon Dioxide Permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 275

ld = longitudinal direction | cd = cross direction

Available Sizes

DIMENSIONS	QTY PER CARTON
6 x 8,6 inches	1.000 pieces
6 x 8 inches	1.000 pieces
6 x 12 inches	1.000 pieces
6 x 9 inches	1.000 pieces
6,6 x 10 inches	1.000 pieces
7 x 11 inches	1.000 pieces
8 x 10 inches	1.000 pieces
8 x 12 inches	1.000 pieces
8 x 14 inches	1.000 pieces
8 x 16 inches	1.000 pieces
10 x 12 inches	1.000 pieces
10 x 14 inches	1.000 pieces

DIMENSIONS	QTY PER CARTON
10 x 16 inches	1.000 pieces
10 x 28 inches	500 pieces
12 x 16 inches	500 pieces
12 x 18 inches	500 pieces
12 x 20 inches	500 pieces
14 x 16 inches	500 pieces
14 x 18 inches	500 pieces
14 x 20 inches	500 pieces
16 x 20 inches	500 pieces
16 x 24 inches	400 pieces
18 x 24 inches	400 pieces
20 x 28 inches	300 pieces

06

Smooth bags for storage T10



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETELY FREE OF
POLYVINYL CHLORIDE**



**100% PREMIUM-QUALITY
MATERIALS**



**FULL COMPLIANCE WITH
CURRENT REGULATIONS**

Don't throw away food, store it vacuum sealed and support the environment.

Smooth storage bags in PA/PE (polyamide/polyethylene) extend the shelf life of any product, from delicate to compact. Available in different sizes and ideal for large-scale production.

Each bag is made using films from the highest quality polymers, and the lamination process ensures maximum resistance and vacuum durability.

GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13°F

MAX: 158°F - 2h | 212°F - 15'

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator



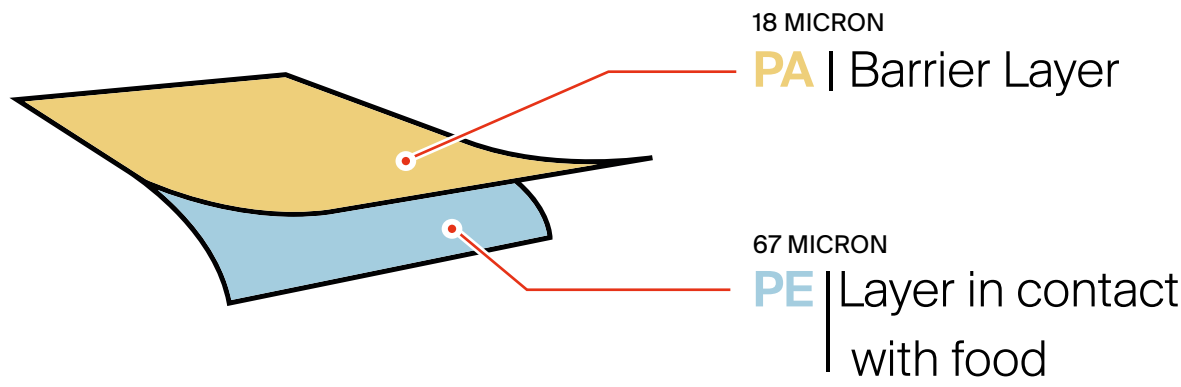
Freezer

FOR STORAGE IN:

Film Composition:

PA/PE 18/67

16 – 17



IDEAL FOR MACHINES: :
CHAMBER :



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	85 ± 10%
Yield Strength	DIN 55529	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking Load	DIN EN ISO	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water Vapor Transmission	DIN 53122	g/m ² /24h 73.4 +/- 33,8°F 85 +/- 2% r.F./RH	≤ 4
Oxygen Permeability	DIN 53380-3	cc/m2/24h/atm 73.4 +/- 35.6°F 75% r.F./RH	≤ 55
Nitrogen Permeability	Calculated	cc/m2/24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 14
Carbon Dioxide Permeability	Calculated	cc/m2/24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 275

ld = longitudinal direction | cd = cross direction

Available Sizes

DIMENSIONS	QTY PER CARTON
6 x 12 inches	1.000 pieces
6.5 x 10 inches	1.000 pieces
8 x 10 inches	1.000 pieces
8 x 12 inches	1.000 pieces
8 x 14 inches	1.000 pieces
8 x 16 inches	1.000 pieces
8 x 20 inches	500 pieces

DIMENSIONS	QTY PER CARTON
10 x 14 inches	1.000 pieces
10 x 16 inches	1.000 pieces
12 x 16 inches	500 pieces
14 x 16 inches	500 pieces
16 x 20 inches	500 pieces
16 x 24 inches	400 pieces

07

Embossed bags for storage



**BPA
FREE**

**0% BISPHENOL A AND
PHTHALATES**

**NO
PVC**

**COMPLETELY FREE OF
POLYVINYL CHLORIDE**



**100% PREMIUM-QUALITY
MATERIALS**



**FULL COMPLIANCE WITH
CURRENT REGULATIONS**

No waste, even with larger sizes.

Embossed vacuum bags are ideal for extended preservation, maintaining the hygiene and freshness of solid and dry products, suitable for external vacuum machines or large-sized products with chamber vacuum sealers.

The unique Orved embossing, with small diamond-shaped cells on one side, ensures maximum air extraction.

The resulting vacuum is excellent and every product will be perfectly preserved for longer.



GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13°F

MAX: 158°F - 2h | 212°F - 15'

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator



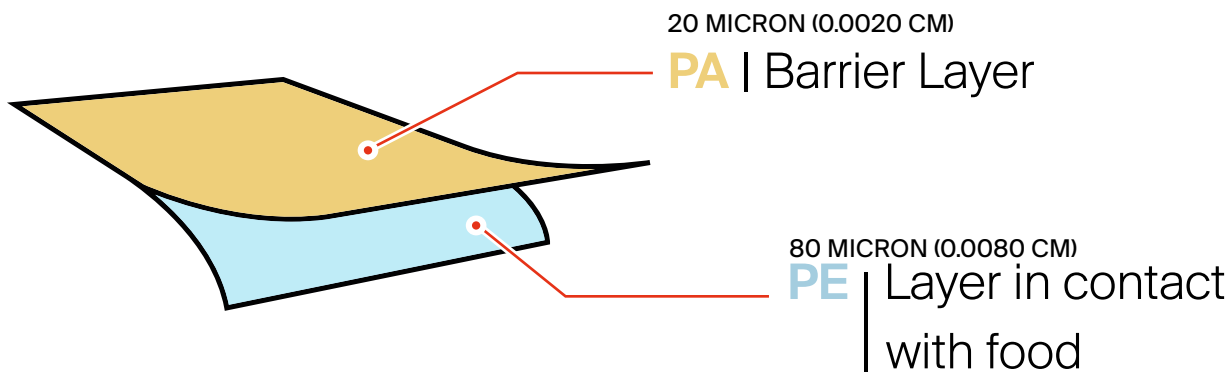
Freezer

FOR STORAGE IN:

Film Composition:

PA/PE 20/80

18 – 19



Grooves for total
air extraction

IDEAL FOR MACHINES:
EXTERNAL VACUUM SEALERS
or chamber machines allowing external suction



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	100 ± 3%
Yield Strength	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking Load	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water Vapor Transmission	Calculated	g / m ² / 24h	< 4
Oxygen Permeability	DIN 53380-3	cm ³ / (m ² * 24h * atm) - (73.4 ± 35.6)°F - 0 % r.F./RH	< 50
Nitrogen Permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 12,5
Carbon Dioxide Permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 250

ld = longitudinal direction | cd = cross direction

Available Sizes

DIMENSIONS	QTY PER CARTON
5 x 8 inches	4.000 pieces
6 x 10 inches	2.500 pieces
6 x 12 inches	2.000 pieces
6 x 16 inches	1.600 pieces
6.5 x 10 inches	2.500 pieces
7 x 12 inches	1.800 pieces
8 x 10 inches	1.800 pieces
8 x 12 inches	1.600 pieces
8 x 14 inches	1.200 pieces
8 x 16 inches	1.200 pieces
8 x 18 inches	1.000 pieces

DIMENSIONS	QTY PER CARTON
10 x 12 inches	1.200 pieces
10 x 14 inches	1.000 pieces
10 x 16 inches	900 pieces
10 x 18 inches	700 pieces
10 x 24 inches	600 pieces
12 x 16 inches	800 pieces
12 x 18 inches	600 pieces
12 x 20 inches	500 pieces
14 x 18 inches	500 pieces
16 x 20 inches	400 pieces
16 x 24 inches	400 pieces

08

Embossed bags for storage T10



0% BISPHENOL A AND
PHTHALATES



COMPLETELY FREE OF
POLYVINYL CHLORIDE



100% PREMIUM-QUALITY
MATERIALS



FULL COMPLIANCE WITH
CURRENT REGULATIONS

No waste, even with larger sizes.

Embossed vacuum bags are ideal for long-life storage. They maintain the hygiene and freshness of solid and dry products with the use of external extraction vacuum packaging machines or for large-sized products, with chamber vacuum packaging machines. They are suitable for large sizes.

The unique Orved embossing, with small diamond-shaped cells on one side, ensures maximum air extraction.

The resulting vacuum is excellent and every product will be perfectly preserved for longer.



GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13°F

MAX: 150°F - 2h | 212°F - 15'

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator



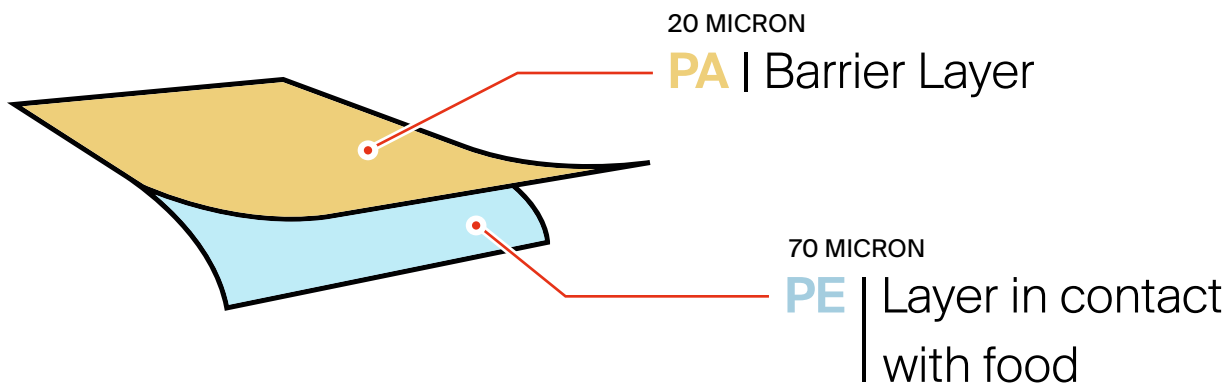
Freezer

FOR STORAGE IN:

Film Composition:

PA/PE 20/70

20 – 21



Grooves for total
air extraction

IDEAL FOR MACHINES: **EXTERNAL VACUUM SEALERS**
or chamber machines allowing external suction



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	90 ± 10%
Yield Strength	DIN 55529	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking Load	DIN EN ISO	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water Vapor Transmission	DIN 53122	g/m ² /24h 73.4 +/- 33.8°F 85 +/- 2% r.F./RH	≤ 4
Oxygen Permeability	DIN 53380-3	cc/m2/24h/atm 73.4 +/- 35.6°F 75% r.F./RH	≤ 55
Nitrogen Permeability	Calculated	cc/m2/24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 14
Carbon Dioxide Permeability	Calculated	cc/m2/24h/atm 73.4 +/- 35.6°F 75% r.F./RH	< 275

ld = longitudinal direction | cd = cross direction

Available Sizes

DIMENSIONS	QTY PER CARTON
5 x 8 inches	4.000 pieces
6 x 12 inches	2.000 pieces
6 x 16 inches	1.600 pieces
7 x 10 inches	2.500 pieces
7 x 12 inches	1.800 pieces
8 x 10 inches	1.800 pieces
8 x 12 inches	1.600 pieces
8 x 14 inches	1.200 pieces

DIMENSIONS	QTY PER CARTON
10 x 14 inches	1.000 pieces
8 x 16 inches	1.200 pieces
10 x 16 inches	900 pieces
10 x 18 inches	700 pieces
12 x 16 inches	800 pieces
12 x 18 inches	600 pieces
14 x 20 inches	400 pieces
16 x 24 inches	400 pieces

09

Embossed rolls for storage



0% BISPHENOL A AND
PHTHALATES



COMPLETELY FREE OF
POLYVINYL CHLORIDE



100% PREMIUM-QUALITY
MATERIALS



FULL COMPLIANCE WITH
CURRENT REGULATIONS

Versatile Sizes, No Waste

Embossed vacuum rolls are ideal for extended preservation, maintaining hygiene and freshness of solid and dry products using external vacuum sealers.

With embossed rolls, you choose the bag length, perfect for storing even large products ready for use at any moment.

GUIDE TO READING LABELS:
PAG. 26

OPERATING TEMPERATURES AND TIMES:

MIN: -13°F

MAX: 158°F - 2h | 212°F - 15'

FOR COOKING AND REGENERATION IN:



Water bath



Steam oven



Pantry



Refrigerator

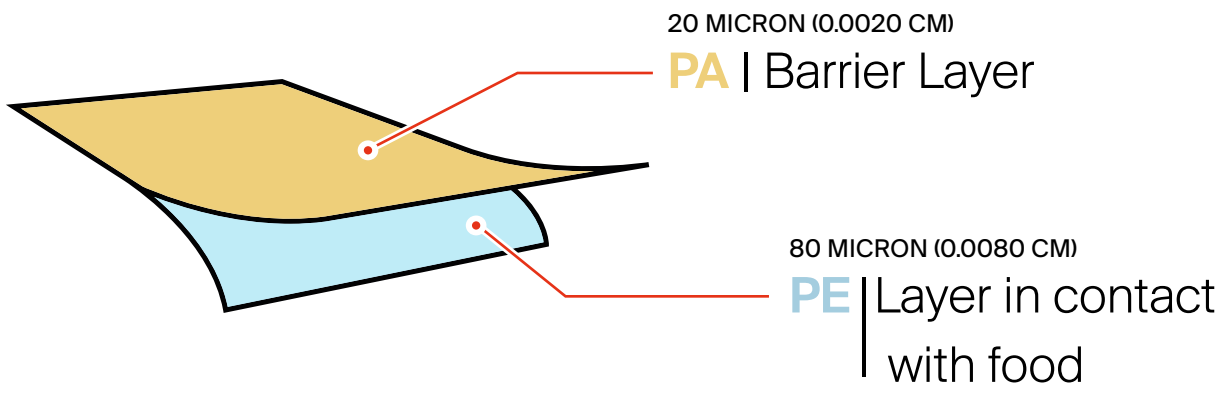


Freezer

Film Composition:

PA/PE 20/80

22 – 23



Grooves for total
air extraction

IDEAL FOR MACHINES:
EXTERNAL VACUUM SEALERS
or chamber machines allowing external suction



Technical characteristics

PROPERTY	DIN METHOD	UNIT	VALUE
Total Thickness	DIN 53370	µm	100 ± 3%
Yield Strength	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking Load	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water Vapor Transmission	Calculated	g / m ² / 24h	< 4
Oxygen Permeability	DIN 53380-3	cm ³ / (m ² * 24h * atm) - (73.4 ± 35.6)°F - 0 % rF/RH	< 55
Nitrogen Permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 12
Carbon Dioxide Permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 250

ld = longitudinal direction | cd = cross direction




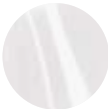
Available Sizes

DIMENSIONS	QTY PER CARTON
12 x 237 inches	50 pieces
8 x 237 inches	50 pieces

WE RECOMMEND THE WIDTH WHILE
YOU CHOOSE THE LENGTH!



Technical overview

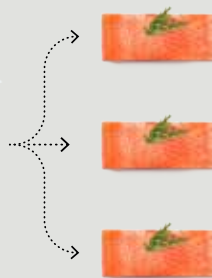
	RECYCLABLE BAG	COOK & CHILL BAG	SMOOTH COOKING BAG	SMOOTH STORAGE BAG TYPE 150
CODE	01	02	03	04
Max. usage temp.	185°F - 2h 212°C - 30'	185 °F - 72h 249.8 °F - 1h	185°F - 72h 212°C - 4h 249.8 °F - 30'	158°F - 2h 212°F - 15'
Min. usage temp.	-13°F	-40°F	32°F	-13°F
Film composition	PE/EVOH/PP	OPA/PE	OPA/PP	PA/PE
Total thickness	80 µm ± 10%	85 µm ± 10%	75 µm ± 3%	140 µm ± 10%
Machine type	Chamber vacuum packaging	Chamber vacuum packaging	Chamber vacuum packaging	Chamber vacuum packaging
Finish				

TIP AND TRICKS

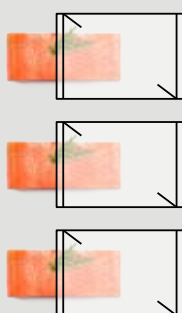
n°1



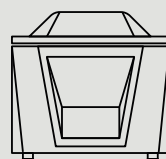
BUY
THE FRESH PRODUCT



PREPARE
PORTIONS



PLACE THEM IN THE MOST SUITABLE
BAGS FOR YOUR DISHES




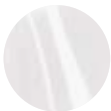



VACCUM PACK
THEM



STORE FOOD
FOR LONGER

Temperatures and types

24 – 25

SMOOTH STORAGE BAG TYPE 95	SMOOTH STORAGE BAG T10	EMBOSSED STORAGE BAG	EMBOSSED STORAGE BAG T10	EMBOSSED STORAGE ROLL
05	06	07	08	09
158°F – 2h 212°F – 15'	158°F – 2h 212°F – 15'	158°F – 2h 212°F – 15'	158°F – 2h 212°F – 15'	158°F – 2h 212°F – 15'
-13°F	-13°F	-13°F	-13°F	-13°F
PA/PE	PA/PE	PA/PE	PA/PE	PA/PE
90 µm ± 3%	85 µm ± 10%	100 µm ± 3%	90 µm ± 10%	100 µm ± 3%
Chamber vacuum packaging	Chamber vacuum packaging	External extraction vacuum packaging	External extraction vacuum packaging	External extraction vacuum packaging
				

TIP AND TRICKS

n°2



SV THERMO

The technique to radically change your kitchen.

The advantages of sous-vide are not merely limited to the preservation of the product but are also extended to the preparation of the final dish. This technique in fact becomes a precious ally of the chef in the kitchen.

The label has a lot to say (too)

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TEL. (+39)0421/54387 WWW.ORVED.COM

COD.:2323040
8 031078 028346

CM.30X40
100PZ.

BAG TYPE

- IT - BUSTE 90GR T10
- EN - BAGS 90GR T10
- FR - SACS 90GR T10
- DE - BEUTEL 90GR T10
- ES - BOLSAS 90GR T10

INDICATIONS FOR USE

- IT - Per conservazione in freezer
- EN - For storage in the freezer
- FR - Pour conservation au congélateur
- ES - Para almacenamiento en el congelador
- DE - Für die Bewahrung im Gefrierschrank

- IT - Per conservazione in dispensa
- EN - For pantry storage
- FR - Pour conservation en garde à manger
- ES - Para almacenamiento en la despensa
- DE - Für die Bewahrung in der Speisekammer

- IT - Per conservazione in frigorifero
- EN - For storage in the refrigerator
- FR - Pour conservation au réfrigérateur
- ES - Para almacenamiento en el refrigerador
- DE - Für die Bewahrung im Kühlschrank

RECYCLABILITY INDICATIONS

- LE TIR FACILE
- PA-LDPE LDPE SCAN ME

CERTIFICATIONS

- 100% BPA FREE
- NO PVC
- No Microwave

WARNINGS

- Consigli per lo stoccaggio / Storage advice / Consejo de almacenamiento / Aufbewahrung Beratung

OPERATING TEMPERATURE

MIN: -25°C MAX: 70°C-2h/100°C-15'

BATCH NUMBER

L: D230017

Prodotto da - Produced by - Produkt par - Fabricado por ORVED SPA Via dell'Artigianato,30(30024)Musile di Piave(ME) IT

(image for illustration purposes only)

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