



VACUUM BAGS

Multilayer structures for cost-effective shelf life extending



Applications

- ◇ Fresh meats, poultry, and seafood
- ◇ Cheese, deli meats, and cold cuts
- ◇ Fruits, vegetables, and dry nuts
- ◇ Ready meals and sauces
- ◇ Sous vide cooked and sterilized foods

Advantages

- ◇ High oxygen and moisture barrier
- ◇ Prevents contamination, dehydration, and freezer burn
- ◇ Excellent transparency and gloss
- ◇ High puncture and tear resistance
- ◇ Custom dimensions to fit your product perfectly

Thickness

- ◇ 60μ – 200μ



YES, WE PRINT





Printing

- ◇ High resolution flexographic printing with up to 8 colors
- ◇ Reverse print (sandwiched between layers)
- ◇ Surface print with protective coatings
- ◇ Compatible with matte, gloss, paper-touch, spot varnish effects

Seal Types

3SS 3-SIDE SEALED	2SS 2-SIDE SEALED	BS BOTTOM SEALED

Customization

- ◇ Tailored vacuum bags to your brand and operational needs
- ◇ Custom Sizes:
 - Widths from 100 mm to 800 mm;
 - Lengths up to 1200 mm
- ◇ Color Options: clear, tinted, white, black, silver, gold
- ◇ Finishing Touches: euro hole, tear notch, hang holes
- ◇ Bulk Packaging: delivered as singles, bundles, or rolls



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