



# 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



## Contact

SIDORENKO FOODTECH Ltd.

☎ +359 56 874 000

✉ [foodtech@sidorenko.net](mailto:foodtech@sidorenko.net)

🌐 [sidorenko.net](http://sidorenko.net)

📍 8010 Burgas, Bulgaria

Evlogi i Hristo Georgievi St., 15

CERTIFIED  
FSSC 22000  
ISO 22000



# YES, WE PRINT

