

VACUUM BAGS

Multilayer structures for cost-effective shelf life extending



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

Advantages

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

Thickness

 \bigcirc 60 μ – 200 μ





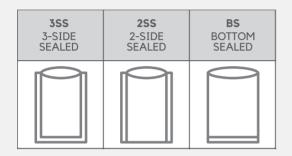


Printing

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



Seal Types





Customization

- Tailored vacuum bags to your brand and operational needs
- Custom Sizes:

Widths from 100 mm to 800 mm; Lengths up to 1200 mm

- O Color Options: clear, tinted, white, black, silver, gold
- O Finishing Touches: euro hole, tear notch, hang holes
- O Bulk Packaging: delivered as singles, bundles, or rolls





FSSC 22000 ISO 22000



Contact

SIDORENKO FOODTECH Ltd.

+359 56 874 000

foodtech@sidorenko.net

sidorenko.net

(O) 8010 Burgas, Bulgaria Evlogi i Hristo Georgievi St., 15

