

Description

Highly durable and easy to use flat Vacuum Pack Bags. Provide an efficient and hygienic way of sealing, storing and extending the shelf life of a variety of food products.

Applications

Suitable for freezing, refrigerating, microwave and boiling. Suitable for use with bag sealers. For vacuum packing: only suitable for use with chamber vacuum pack machines (if in doubt, please see machine user instruction manual for guidance on bags)

Vogue Product Code

Code	Description	Size
CL196	Vogue Clear Bag - 150x350mm (Pack 100)	150 X 350mm
CL197	Vogue Clear Bag - 200x300mm (Pack 100)	200 X 300mm
CL198	Vogue Clear Bag - 250x350mm (Pack 100)	250 X 350mm
CL199	Vogue Clear Bag - 300x400mm (Pack 100)	300 X 400mm

Properties	Unit	Value	Tolerance
Thickness of PE film (flat side)	microns	75	+/- 5%
Weight per unit area (flat side)	g/m ²	72.3	+/- 5%
Water vapour permeability (flat side)	g/m ² 24h	2.8	
Oxygen permeability (flat side)	cc/m ² 24h	29.73	
Nitrogen permeability (flat side)	cc/m ² 24h	N/A	
Carbon dioxide permeability (flat side)	cc/m ² 24h	N/A	
External pouch dimensions	mm	CL196: 150mm x 350mm	
		CL197: 200mm x 300mm	
		CL198: 250mm x 350mm	
		CL199: 300mm x 400mm	
Sealing dimension	mm	10mm	+/- 1mm
Temperature of use (min/max)	°C	-20C to 100C	

Compliance

Conforms to EU No. 10/2011 on plastic materials and articles intended to come into contact with food. Declaration of Conformity available on request.