

**EMBOSSED VACUUM COOKING BAGS Grammage 90 cm.20x30
100pcs.**



CODICE: 0981404812030

vedi prodotto online

SOLUZIONI FOODSERVICE

Besser Vacuum bags are made with a special PA/PE film for the preservation of vacuum-packed food

With this type of treatment it is possible to preserve food for longer because in the absence of air most microorganisms and bacteria cannot develop. It is a technique that allows the flavour, aroma, color and nutritional properties of the food to be preserved and is used with both raw and cooked products, often combined with refrigeration. The storage time of vacuum-packed products can vary from 6 to 21 days depending on the type of food.

The main advantages are:

The arrest of the development of aerobic microorganisms;

Chemical alterations due to oxygen (oxidation);

The maintenance of freshness and protection from external penetrating odors.

Cooking without added fats

Significant reduction in weight loss during cooking

Time saving: in the preparation of portions in advance to be cooked as needed

More flavor: keeps aromas and organoleptic properties in the bag

Characteristics:

Operating temperature 0°C +110°C

100% Recyclable