

**EMBOSSED ROLL FOR VACUUM SEALING Weight 90 cm.30x600
2pcs.**



vedi prodotto online

SOLUZIONI FOODSERVICE

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.

Characteristics:

Operating temperature -40°C $+40^{\circ}\text{C}$

100% Recyclable