



VACUUM BAGS



KEEP FOOD FRESH AND SEAL IN THE FLAVOUR

Vacuum packaging is ideal for foodservice or retail operations where food preservation and portioning is fundamental. Vacuum sealing extends shelf life, preserving the produce and allowing the flavors to penetrate the food. The strength and barrier qualities of the vacuum bags allow foods to be presented on shelf in stores or restaurants, making them convenient meal solutions for customers.

BENEFITS

- ✓ Extended shelf life
- ✓ Portion control
- ✓ Optimal product & storage hygiene
- ✓ Reduced wastage from drying, discoloration or freezer burn
- ✓ Improved product quality
- ✓ Professional product presentation in retail application