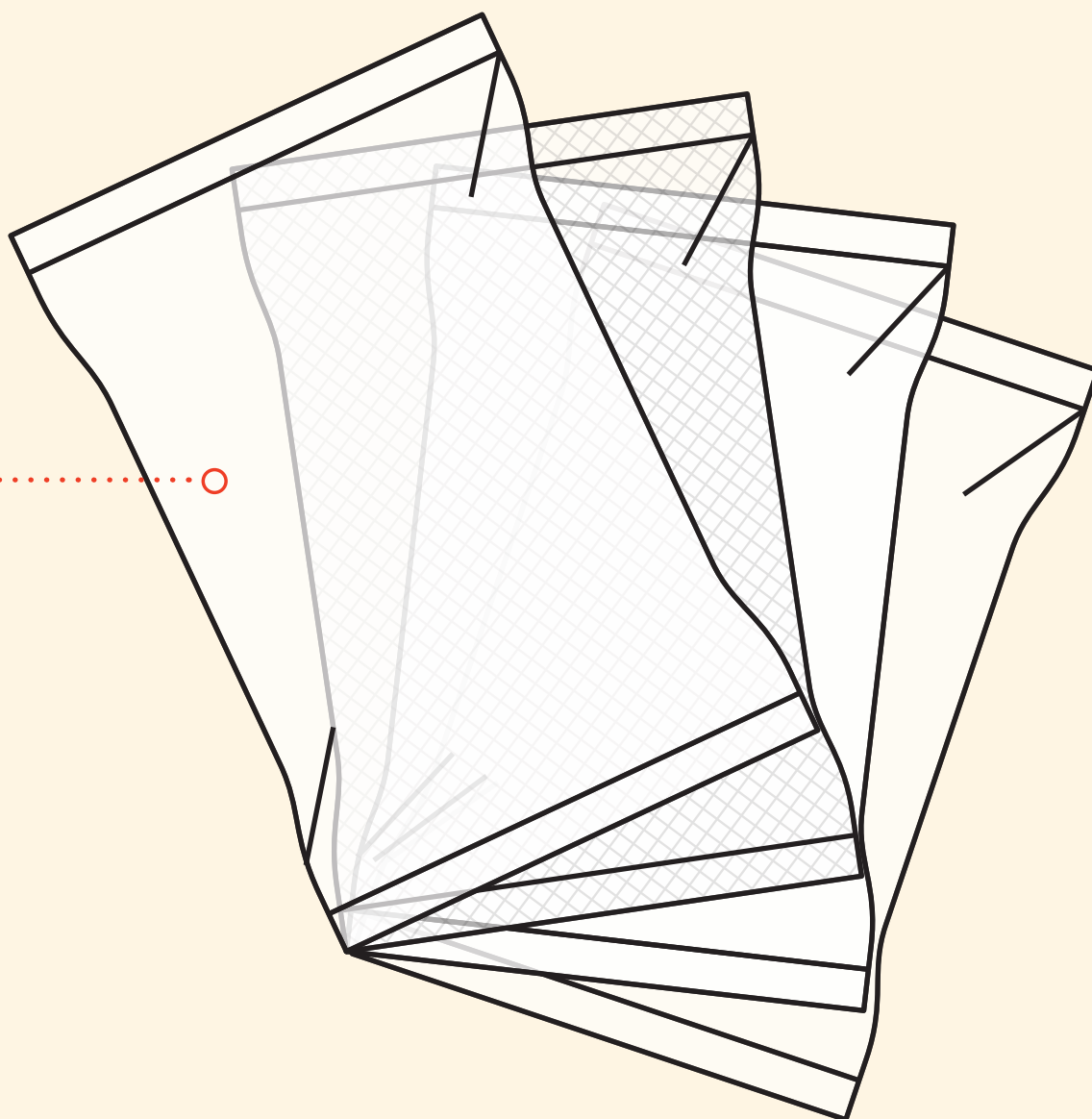


Bag catalogue

#choosetheoriginal



- Technical datasheets
- Applications
- Machine compatibility
- Available formats

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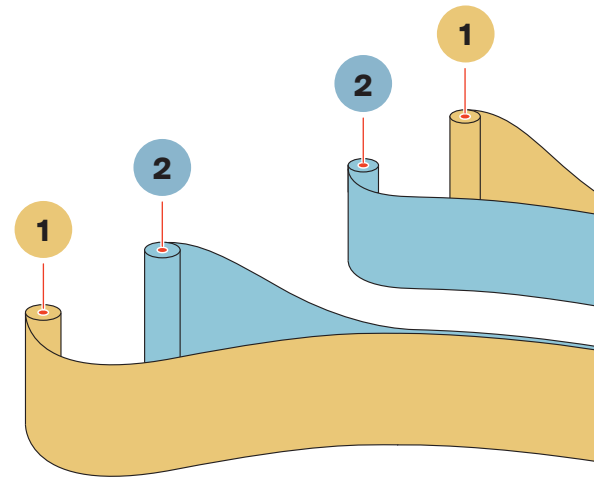
How do we produce our bags?

How do we produce our bags?

Over twenty years ago, Orved started its own in-house production of smooth and channelled cooking and storage bags. Over time, different types of bags have been introduced, from cook & chill to recyclable, the new frontier of sustainability, to offer consistent high quality and precision for all specific needs.

The one aspect that has remained the same is the focus on the raw materials used - only the finest quality virgin polymers - and the focus on the production process and end product. The materials, extruded with the utmost care and expertise, are bonded to guarantee the most effective barrier to ensure the best storage for all products.

ORVED bags are free from substances, such as BPA and PVC, certified for food contact and compliant with the most stringent European regulations.



EXAMPLE OF THE BONDING PROCESS OF THE MATERIALS



1

OUTER LAYER:

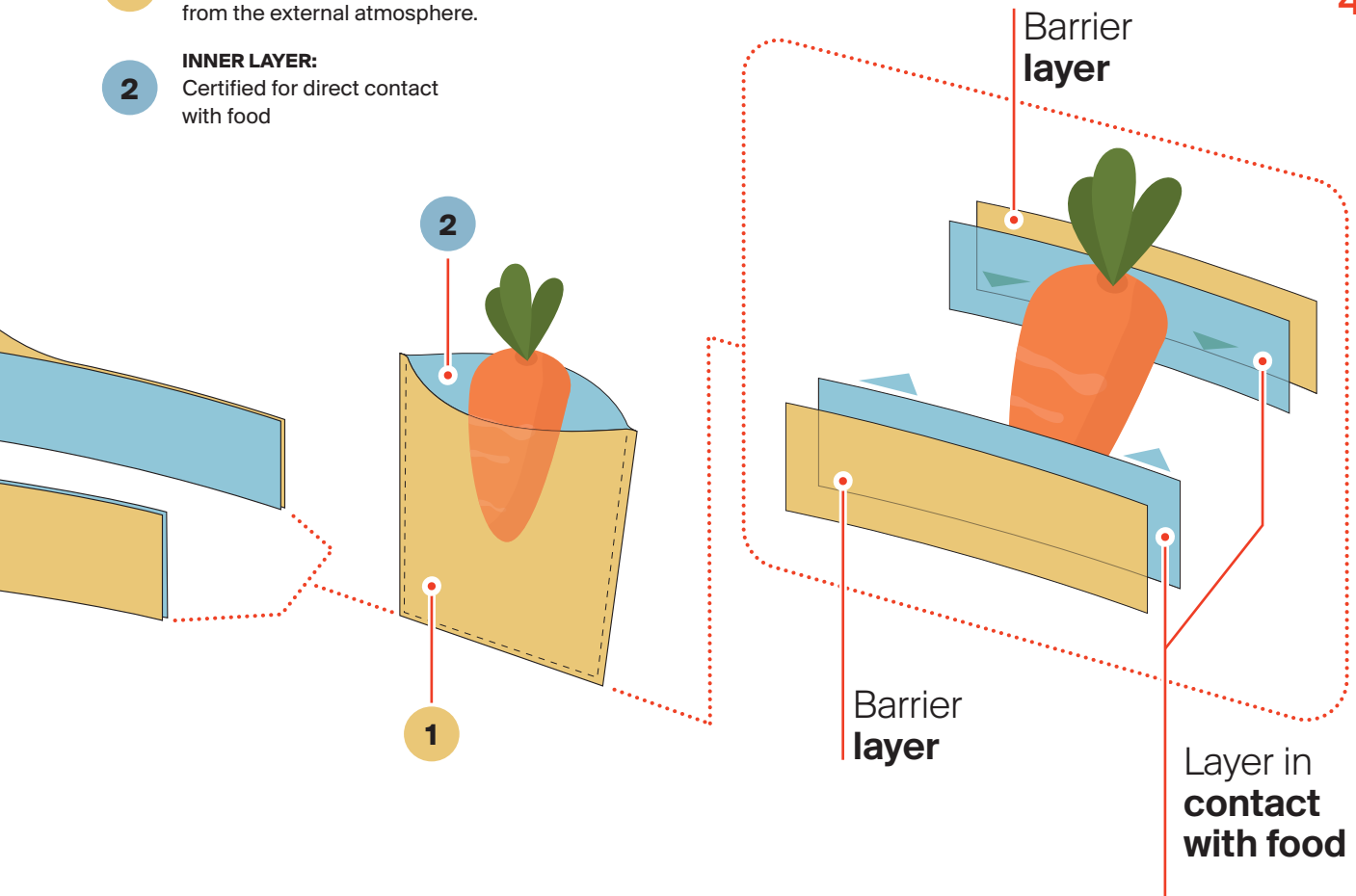
Barrier layer that protects the food from the external atmosphere.

2

INNER LAYER:

Certified for direct contact with food

4 - 5



01

100% recyclable bags



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

The new frontier for sustainable catering

The recyclable PE/EVOH/PP bags are ideal for the vacuum storage of solid, liquid and delicate products. Every bag is produced using the finest quality polymers and the bonding of the two films guarantees maximum durability and resistance of the vacuum.

For a sustainable vacuum, the choice is recyclable bags, certified by Orved.

GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: -25°C

MAX: 85°C - 2h | 100°C - 30'

FOR COOKING AND REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge

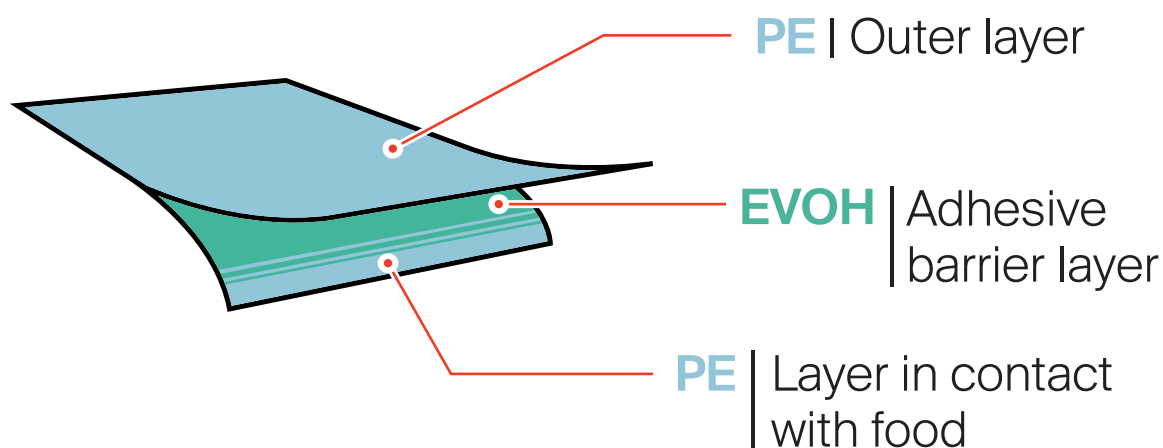


Freezer

Film composition:

PE/EVOH/PE

6-7



100% recyclable: Rinse it,
and recycle it in the plastic bin!

IDEAL FOR MACHINES: :
CHAMBER



Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	80 ± 10%
Breaking strength	DIN ISO 527-1	ld (N/15 mm) cd (N/15 mm)	≥ 25
Heating temperature and time	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 30 cd ≥ 25
Water vapour transmission	Calculated	g/m ² /24h 23 +/- 1°C 85 +/- 2% r.F./RH	≤ 1,5
Oxygen permeability	DIN 53380-3	cc/m ² /24h/atm 23 +/- 2°C 75% r.F./RH	≤ 1,5

Sizes available

DIMENSIONS	QTY. PER CARTON
150x300 mm	1,000 pcs
160x240 mm	1,000 pcs
200x300 mm	1,000 pcs
250x350 mm	1,000 pcs
250x400 mm	1,000 pcs

DIMENSIONS	QTY. PER CARTON
300x400 mm	500 pcs
350x400 mm	500 pcs
350x600 mm	500 pcs
400x530 mm	500 pcs
400x600 mm	400 pcs

02

Smooth cook & chill bags



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

Don't throw away food, vacuum pack it and protect the environment

Cook & Chill bags are highly versatile because they can be used for storage, sous-vide cooking at low temperature, pasteurisation and also for freezing. In this way, all the organoleptic characteristics of the food are preserved.

The Cook & Chill technique allows:

- the preparation of food in advance, with time and care
- sous-vide cooking of the recipe you are preparing
- rapid freezing (blast chilling)
- the regeneration of products and all without ever having to change the bag!

Cook & Chill bags have a distinctive blue colour that guarantees maximum safety in your kitchen.

GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: **-40°C**

MAX: **85 °C - 72h | 121 °C - 1h**

FOR COOKING AND REGENERATION IN:

FOR STORAGE IN:



Bain-marie



Steam oven



Storeroom



Fridge

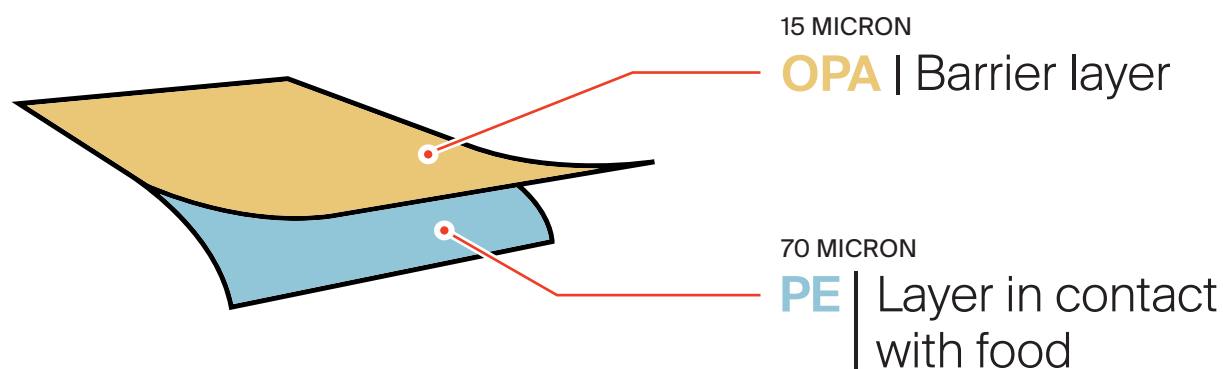


Freezer

Film composition:

OPA/PE 15/70

8 - 9



Can be used
up to **-40°C**

IDEAL FOR MACHINES: :
CHAMBER :



Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	85 ± 10%
Minimum refrigeration temperature	-	°C	-40
Heating temperature and time	-	°C / h	85 °C - 72h 121 °C - 1h

PERMEABILITY	DIN METHOD	UNIT	TEST CONDITIONS	VALUE
Oxygen	DIN 53380	cc / m ² / 24h	23°C / 0% R. H.	30 ± 1
Water vapour	DIN 53122	g / m ² * d	23°C / 85% R. H.	10 ± 2
CO ₂	DIN 53380	cc / m ² / 24h	23°C / 0% R. H.	108 ± 6

Sizes available

DIMENSIONS	PCS. PER CARTON
150x200 mm	1,000
150x300 mm	1,000
200x240 mm	1,000
200x300 mm	1,000

DIMENSIONS	PCS. PER CARTON
200x400 mm	500
250x300 mm	500
250x350 mm	500
300x400 mm	500
400x600 mm	500

03

Smooth bags for cooking



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

Cook sous-vide and obtain the best from your products

Sous-vide is not just for storing food that has already been prepared

Bags for sous-vide cooking have been developed and produced in Orved's R&D centre in partnership with specialist sous-vide chefs.

The materials they are made of are suitable for prolonged cooking (in water or steam oven) typical of vacuum technology, pasteurisation and sterilisation, as well as for refrigerated storage and regeneration before the dish is served to the customer.

OPERATING TEMPERATURE AND TIME:

MIN: 0°C

MAX: 85°C - 72h | 100°C - 4h | 121°C - 30'

FOR COOKING AND REGENERATION IN:

FOR STORAGE IN:



Bain-marie



Steam oven



Storeroom



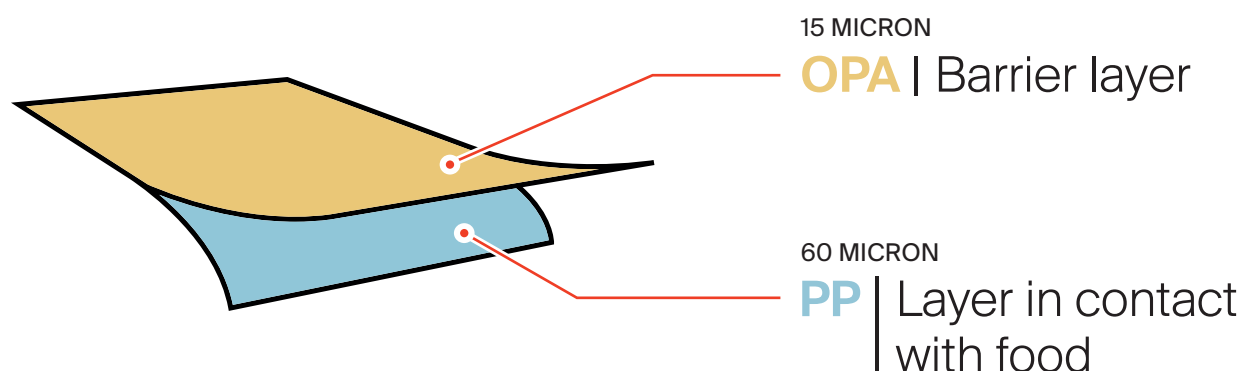
Fridge

GUIDELINES ON
READING THE LABELS:
PAGE 26

Film composition:

OPA/PP 15/60

10 – 11



IDEAL FOR MACHINES: :
CHAMBER



Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	75 ± 3%
Breaking strength	ASTM D 882	md (% ld) td (% cd)	%ld=100+/-30 %cd=115+/-30
Water vapour transmission	DIN 53122	g/m2/24h/38°/90%r.h./1 bar	< 5.5
Oxygen permeability	DIN 53380	cc/m2/24h/23°/50%r.h./1 bar	< 30
Minimum refrigeration temperature	-	°C	0°C
Heating temperature and time	-	°C h	85°C-72h / 100°C-4h 121°C-30'

Sizes available

DIMENSIONS	PCS. PER CARTON
150x200 mm	1,000
150x250 mm	1,000
150x300 mm	1,000
200x250 mm	1,000
200x300 mm	1,000

DIMENSIONS	PCS. PER CARTON
250x300 mm	500
250x300 mm	500
250x350 mm	500
300x400 mm	500
350x500 mm	500
400x600 mm	500

04

Smooth bags for storage TYPE 150



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

Don't throw away food; vacuum pack it and protect the environment

Smooth storage bags are ideal for increasing the shelf-life of any product, even ones with sharp edges, and are available in different sizes to meet all needs.

Each bag is produced using the finest quality polymer film and the bonding process guarantees maximum durability and resistance of the vacuum.

GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: **-25°C**

MAX: **70°C – 2h | 100°C – 15'**

FOR REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge

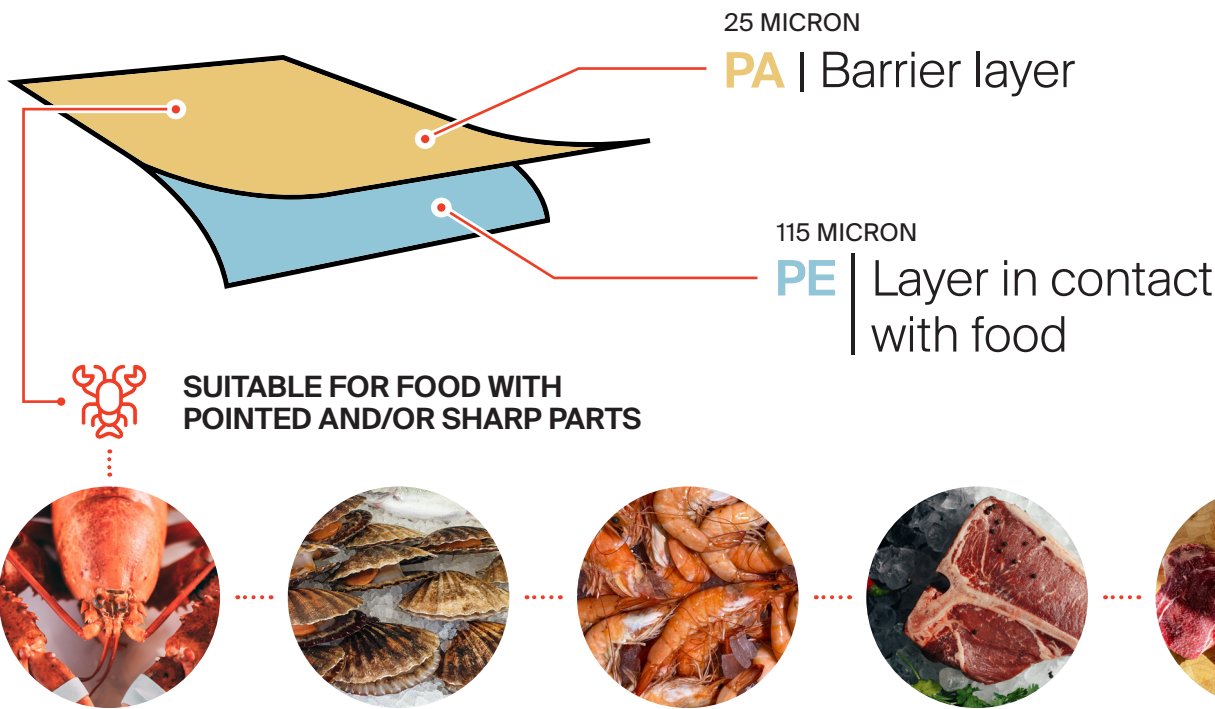


Freezer

Film composition:

PA/PE 25/115

12 – 13



IDEAL FOR MACHINES: **CHAMBER**



Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	140 ± 10%
Breaking strength	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 57 cd ≥ 42
Breaking strength	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	Calculated	g/m²/24h 23 +/- 1°C 85 +/- 2% r.F./RH	< 3.5
Oxygen permeability	DIN 53380-3	cc/m2/24h/atm 23 +/- 2°C 75% r.F./RH	< 30
Nitrogen permeability	Calculated	cc/m2/24h/atm 23 +/- 2°C 75% r.F./RH	< 7.5
Carbon dioxide permeability	Calculated	cc/m2/24h/atm 23 +/- 2°C 75% r.F./RH	< 150

ld = lengthwise direction | cd = crosswise direction

Sizes available

DIMENSIONS	PCS. PER CARTON	DIMENSIONS	PCS. PER CARTON
200x250 mm	1,000	250x350 mm	800
200x300 mm	1,000	300x400 mm	500
200x350 mm	1,000	400x600 mm	300

05

Smooth bags for storage TYPE 95



0% BISPHENOL A
AND PHTHALATES



FREE FROM POLYVINYL
CHLORIDE



100% TOP QUALITY
MATERIALS



FULLY COMPLIANT WITH
REGULATIONS IN FORCE

Don't throw away food; vacuum pack it and protect the environment

Smooth PA/PE (polyamide/polyethylene) storage bags prolong the shelf-life of any product, from the most compact to the most delicate thanks to the oxygen- and water vapour-resistant barrier layer. They are suitable for use in the fridge, freezer and for regeneration in water or a steam oven. They are also available in a wide range of sizes for all needs.

Each bag is produced using the finest quality polymer film and the bonding process guarantees maximum durability and resistance of the vacuum.



GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: -25°C

MAX: 70°C – 2h | 100°C – 15'

FOR REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge



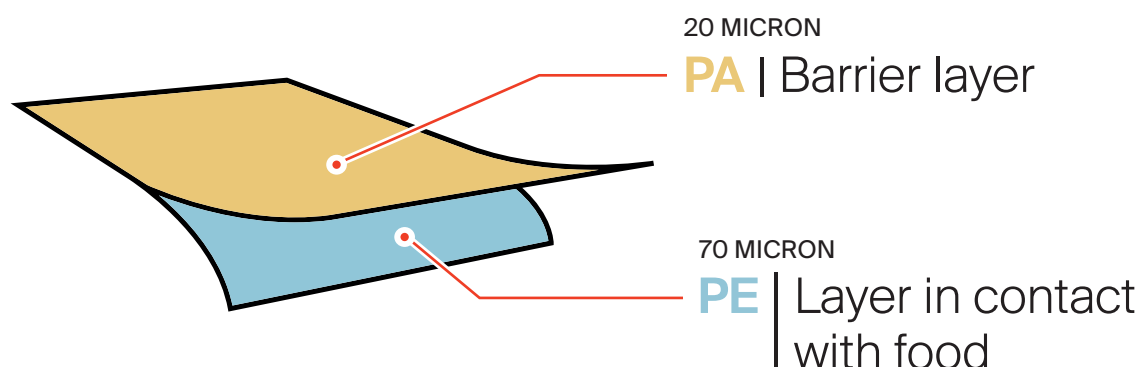
Freezer

FOR STORAGE IN:

Film composition:

PA/PE 20/70

14 – 15



IDEAL FOR MACHINES: :
CHAMBER



Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	90 ± 3%
Breaking strength	DIN ISO 527-3	ld (n/15 mm) cd (n/15 mm)	ld ≥ 45 cd ≥ 35
Breaking strength	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	Calculated	g / m ² / 24h	< 4
Oxygen permeability	DIN 53380-3	cm ³ / (m ² * 24h * atm) - (23 ± 2)°C - 0 % r.f./rh	< 55
Nitrogen permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 14
Carbon dioxide permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 275

ld = lengthwise direction | cd = crosswise direction

Sizes available

DIMENSIONS	PCS. PER CARTON
140x220 mm	1,000
150x200 mm	1,000
150x300 mm	1,000
160x230 mm	1,000
170x250 mm	1,000
180x280 mm	1,000
200x250 mm	1,000
200x300 mm	1,000
200x350 mm	1,000
200x400 mm	1,000
250x300 mm	1,000
250x350 mm	1,000

DIMENSIONS	PCS. PER CARTON
250x400 mm	1,000
250x700 mm	500
300x400 mm	500
300x450 mm	500
300x500 mm	500
350x400 mm	500
350x450 mm	500
350x500 mm	500
400x500 mm	500
400x600 mm	400
450x600 mm	400
500x700 mm	300

06

Smooth bags for storage T10



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

Don't throw away food; vacuum pack it and protect the environment

Smooth PA/PE (polyamide/polyethylene) storage bags prolong the shelf-life of any product, from the most delicate to the most compact. They are available in different formats and are perfect for mass production.

Each bag is produced using the finest quality polymer film and the bonding process guarantees maximum durability and resistance of the vacuum.



GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: **-25°C**

MAX: **70°C – 2h | 100°C – 15'**

FOR REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge



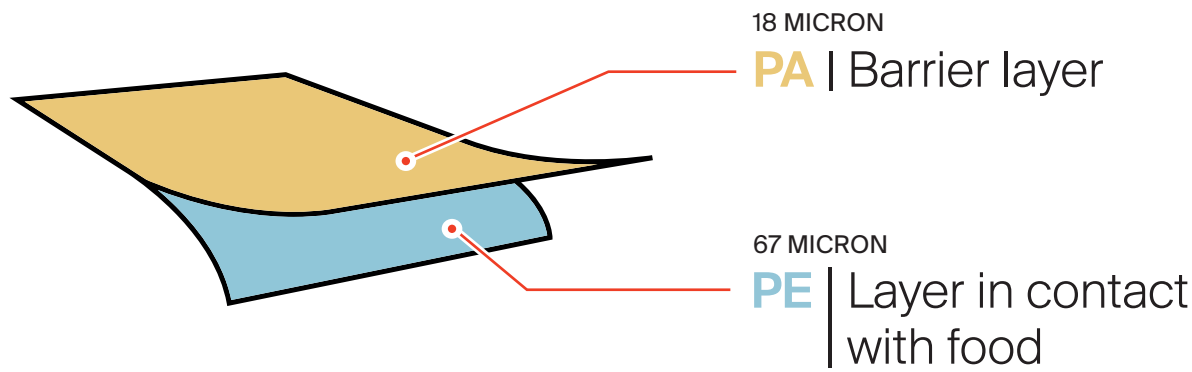
Freezer

FOR STORAGE IN:

Film composition:

PA/PE 18/67

16 – 17



IDEAL FOR MACHINES: :
CHAMBER :



Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	85 ± 10%
Breaking strength	DIN 55529	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking strength	DIN EN ISO	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	DIN 53122	g/m²/24h 23 +/- 1°C 85 +/- 2% r.F./RH	≤ 4
Oxygen permeability	DIN 53380-3	cc/m2/24h/atm 23 +/- 2°C 75% r.F./RH	≤ 55
Nitrogen permeability	Calculated	cc/m2/24h/atm 23 +/- 2°C 75% r.F./RH	< 14
Carbon dioxide permeability	Calculated	cc/m2/24h/atm 23 +/- 2°C 75% r.F./RH	< 275

ld = lengthwise direction | cd = crosswise direction

Sizes available

DIMENSIONS	PCS. PER CARTON
150x300 mm	1,000
160x240 mm	1,000
200x240 mm	1,000
200x300 mm	1,000
200x350 mm	1,000
200x400 mm	1,000
200x500 mm	500

DIMENSIONS	PCS. PER CARTON
250x350 mm	1,000
250x400 mm	1,000
300x400 mm	500
350x400 mm	500
400x500 mm	500
400x600 mm	400

07

Channelled bags for storage



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

No waste even with largest items

Channelled vacuum bags are ideal for long-life storage. They maintain the hygiene and freshness of solid and dry products with the use of external extraction vacuum packaging machines or for large-sized products, with chamber vacuum packaging machines.

What makes each bag unique is the Orved channelling featuring small diamond-shaped cells embossed on one side, which guarantee excellent air extraction.

The resulting vacuum is excellent and every product will be perfectly preserved for longer.



GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: **-25°C**

MAX: **70°C – 2h | 100°C – 15'**

FOR REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge



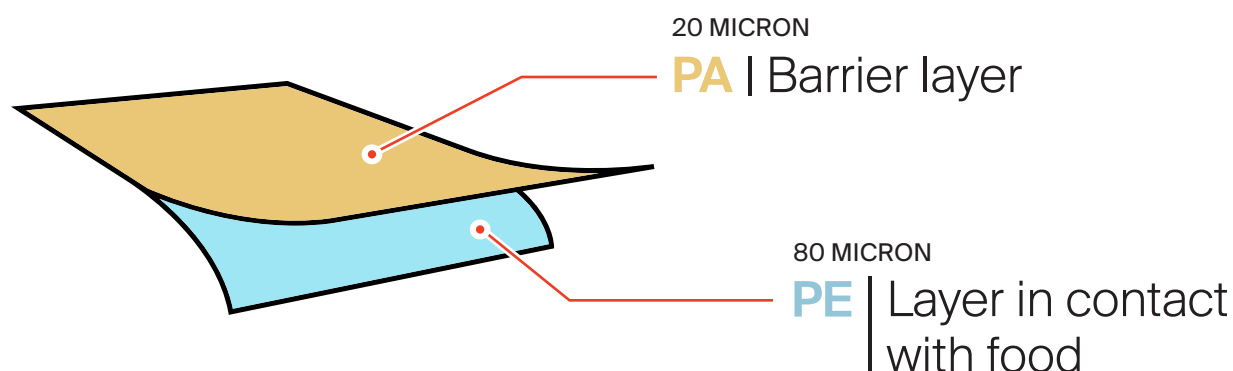
Freezer

FOR STORAGE IN:

Film composition:

PA/PE 20/80

18 – 19



The channelling allows **all the air to be extracted.**

IDEAL FOR MACHINES WITH:
EXTERNAL EXTRACTION 
or with chamber machines with external air extraction

Technical features

PROPERTIES	METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	100 ± 3%
Breaking strength	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking strength	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	Calculated	g / m ² / 24h	< 4
Oxygen permeability	DIN 53380-3	cm ³ / (m ² * 24h * atm) - (23 ± 2)°C - 0 % r.F./RH	< 50
Nitrogen permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 12.5
Carbon dioxide permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 250

ld = lengthwise direction | cd = crosswise direction

Sizes available

DIMENSIONS	PCS. PER CARTON
120x200 mm	4,000
150x250 mm	2,500
150x300 mm	2,000
150x400 mm	1,600
160x230 mm	2,500
180x300 mm	1,800
200x250 mm	1,800
200x300 mm	1,600
200x350 mm	1,200
200x400 mm	1,200
200x450 mm	1,000

DIMENSIONS	PCS. PER CARTON
250x300 mm	1,200
250x350 mm	1,000
250x400 mm	900
250x450 mm	700
250x600 mm	600
300x400 mm	800
300x450 mm	600
300x500 mm	500
350x450 mm	500
400x500 mm	400
400x600 mm	400

08

Channelled bags for storage T10



**BPA
FREE**

**0% BISPHENOL A
AND PHTHALATES**

**NO
PVC**

**FREE FROM POLYVINYL
CHLORIDE**



**100% TOP QUALITY
MATERIALS**



**FULLY COMPLIANT WITH
REGULATIONS IN FORCE**

No waste even with largest items

Channelled vacuum bags are ideal for long-life storage. They maintain the hygiene and freshness of solid and dry products with the use of external extraction vacuum packaging machines or for large-sized products, with chamber vacuum packaging machines. They are suitable for large sizes

What makes each bag unique is the Orved channelling featuring small diamond-shaped cells embossed on one side, which guarantee excellent air extraction.

The resulting vacuum is excellent and every product will be perfectly preserved for longer.



GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: **-25°C**

MAX: **70°C – 2h | 100°C – 15'**

FOR REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge



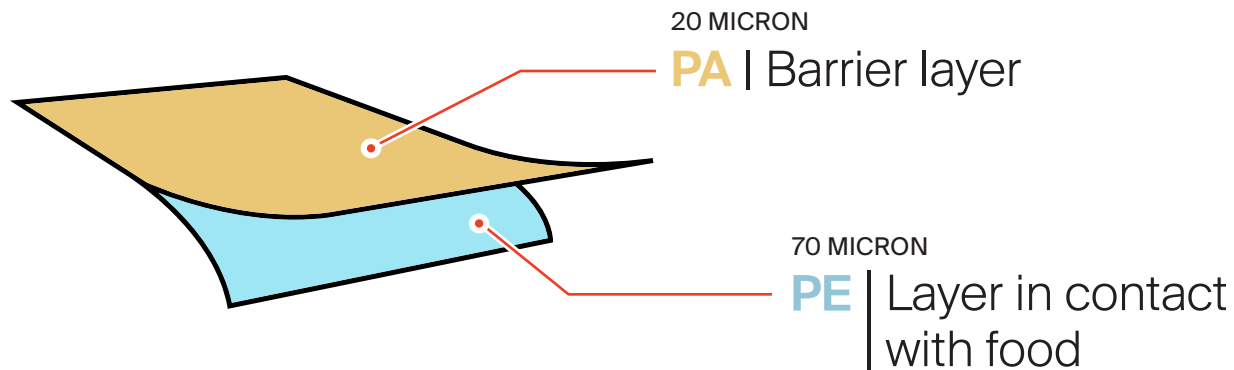
Freezer

FOR STORAGE IN:

Film composition:

PA/PE 20/70

20 – 21



The channelling allows **all the air to be extracted.**

IDEAL FOR MACHINES WITH: **EXTERNAL EXTRACTION** 
or with chamber machines with external air extraction

Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	90 ± 10%
Breaking strength	DIN 55529	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking strength	DIN EN ISO	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	DIN 53122	g/m ² /24h 23 +/- 1°C 85 +/- 2% r.F./RH	≤ 4
Oxygen permeability	DIN 53380-3	cc/m ² /24h/atm 23 +/- 2°C 75% r.F./RH	≤ 55
Nitrogen permeability	Calculated	cc/m ² /24h/atm 23 +/- 2°C 75% r.F./RH	< 14
Carbon dioxide permeability	Calculated	cc/m ² /24h/atm 23 +/- 2°C 75% r.F./RH	< 275

ld = lengthwise direction | cd = crosswise direction

Sizes available

DIMENSIONS	PCS. PER CARTON
120x200 mm	4,000
150x300 mm	2,000
150x400 mm	1,600
160x240 mm	2,500
180x300 mm	1,800
200x240 mm	1,800
200x300 mm	1,600
200x350 mm	1,200

DIMENSIONS	PCS. PER CARTON
250x350 mm	1,000
200x400 mm	1,200
250x400 mm	900
250x450 mm	700
300x400 mm	800
300x450 mm	600
350x500 mm	400
400x600 mm	400

09

Channelled rolls for storage



0% BISPHENOL A
AND PHTHALATES



FREE FROM POLYVINYL
CHLORIDE



100% TOP QUALITY
MATERIALS



FULLY COMPLIANT WITH
REGULATIONS IN FORCE

Versatile sizes, with no waste

Channelled vacuum rolls are ideal for long-life storage. They maintain the hygiene and freshness of solid and dry products with the use of external extraction vacuum packaging machines.

You decide the length of the bag with channelled rolls!

Which means you can even store large products, that are ready to use at any time.



GUIDELINES ON
READING THE LABELS:
PAGE 26

OPERATING TEMPERATURE AND TIME:

MIN: -25°C

MAX: 70°C - 2h | 100°C - 15'

FOR REGENERATION IN:



Bain-marie



Steam oven



Storeroom



Fridge



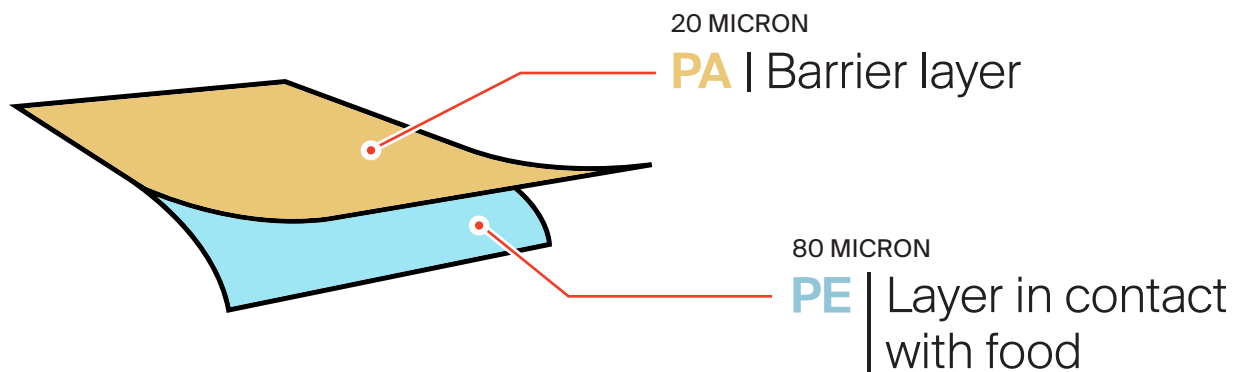
Freezer

FOR STORAGE IN:

Film composition:

PA/PE 20/80

22 – 23



The channelling allows **all the air to be extracted.**

IDEAL FOR MACHINES WITH: **EXTERNAL EXTRACTION** 
or with chamber machines with external air extraction

Technical features

PROPERTIES	DIN METHOD	UNIT	VALUE
Total thickness	DIN 53370	µm	100 ± 3%
Breaking strength	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld ≥ 45 cd ≥ 35
Breaking strength	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	Calculated	g / m ² / 24h	< 4
Oxygen permeability	DIN 53380-3	cm ³ / (m ² * 24h * atm) - (23 ± 2)°C - 0 % r.F./RH	< 55
Nitrogen permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 12
Carbon dioxide permeability	Calculated	cm ³ / (m ² * 24h * atm)	< 250

ld = lengthwise direction | cd = crosswise direction

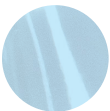
Sizes available

DIMENSIONS	PCS. PER CARTON
300 mm x 6 m	50
200 mm x 6 m	50

WE RECOMMEND THE WIDTH WHILE YOU CHOOSE THE LENGTH!



Technical overview

	RECYCLABLE BAGS	BAGS COOK & CHILL	SMOOTH BAGS FOR COOKING	SMOOTH BAGS FOR STORGE TYPE 150
CODE	01	02	03	04
Max. usage temp.	85°C - 2h 100°C - 30'	85 °C - 72h 121°C - 1h	85°C - 72h 100°C - 4h 121°C - 30'	70°C - 2h 100°C - 15'
Min. usage temp.	-25°C	-40°C	0°C	-25°C
Film composition	PE/EVOH/PP	OPA/PE	OPA/PP	PA/PE
Total thickness	80 µm ± 10%	85 µm ± 10%	75 µm ± 3%	140 µm ± 10%
Machine type	Chamber vacuum packaging	Chamber vacuum packaging	Chamber vacuum packaging	Chamber vacuum packaging
Finish				

TIP AND TRICKS

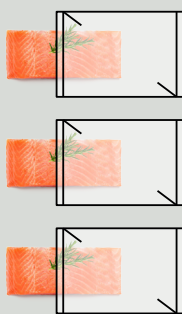
no. 1



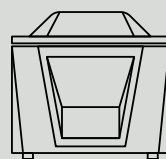
BUY
THE FRESH PRODUCT



PREPARE
PORTIONS



PLACE THEM IN THE MOST SUITABLE
BAGS FOR YOUR DISHES



VACUUM PACK
THEM



STORE FOOD
FOR LONGER

SMOOTH BAGS FOR STORAGE TYPE 95	SMOOTH BAGS FOR STORAGE T 10	CHANNELLED BAGS FOR STORAGE	CHANNELLED BAGS FOR STORAGE T10	CHANNELLED ROLLS FOR STORAGE
05	06	07	08	09
70°C – 2h 100°C – 15'	70°C – 2h 100°C – 15'	70°C – 2h 100°C – 15'	70°C – 2h 100°C – 15'	70°C – 2h 100°C – 15'
-25°C	-25°C	-25°C	-25°C	-25°C
PA/PE	PA/PE	PA/PE	PA/PE	PA/PE
90 µm ± 3%	85 µm ± 10%	100 µm ± 3%	90 µm ± 10%	100 µm ± 3%
Chamber vacuum packaging	Chamber vacuum packaging	External extraction vacuum packaging	External extraction vacuum packaging	External extraction vacuum packaging
				

TIP AND TRICKS

no. 2



SV THERMO

The technique to radically change your kitchen.

The advantages of sous-vide are not merely limited to the preservation of the product but are also extended to the preparation of the final dish. This technique in fact becomes a precious ally of the chef in the kitchen.

The label has a lot to say (too)

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ORVED S.P.A.
VIA DELL'ARTIGIANATO, 30
MUSILE DI PIAVE (30024) -ITALIA-
TEL. (+39)0421/54387 WWW.ORVED.COM

COD.:2323040
8 031078 028346

CM.30X40
100PZ.

BAG TYPE

- IT - BUSTE 90GR T10
- EN - BAGS 90GR T10
- FR - SACS 90GR T10
- DE - BEUTEL 90GR T10
- ES - BOLSAS 90GR T10

INDICATIONS FOR USE

- IT - Per conservazione in freezer
- EN - For storage in the freezer
- FR - Pour conservation au congélateur
- ES - Para almacenamiento en el congelador
- DE - Für die Bewahrung im Gefrierschrank

- IT - Per conservazione in dispensa
- EN - For pantry storage
- FR - Pour conservation en garde à manger
- ES - Para almacenamiento en la despensa
- DE - Für die Bewahrung in der Speisekammer

- IT - Per conservazione in frigorifero
- EN - For storage in the refrigerator
- FR - Pour conservation au réfrigérateur
- ES - Para almacenamiento en el refrigerador
- DE - Für die Bewahrung im Kühlschrank

RECYCLABILITY INDICATIONS

- PA-LDPE LDPE SCAN ME

CERTIFICATIONS

- 100% BPA FREE
- NO PVC
- No Microwave

WARNINGS

- Consigli per lo stoccaggio / Storage advice / Conseils de stockage / Consejos de almacenamiento / Aufbewahrung Beratung

OPERATING TEMPERATURE

MIN: -25°C MAX: 70°C-2h/100°C-15'

BATCH NUMBER

L: D230017

Prodotto da - Produced by - Produit par - Fabricado por: ORVED SPA Via dell'Artigianato,30(30024)Musile di Piave(Ve)- IT

(image for illustration purposes only)

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Company with quality management system
certified by DNV ISO 9001.



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