

Pape vacuum bags / Pape per confezionamento sottovuoto

**COTTURA Cooking bags**

PRODUCT NAME : PAPE

Dimension					
PROPERTIES	UNIT	METHOD	CONDITIONS	TOLERANCE	RESULT
TOTAL GAUGE	My	suppliers		+/- 10%	90
WEIGHT X AREA	g/m2	suppliers		+/- 10%	87.9
<b>YIELD</b>	M2/kg	suppliers			11.4
Heat sealing temp	°C	suppliers			145-200
O2 permeability	Cc/m2 - 24 h	ASTM D - 3985	23°C-0% RH		~ 45
Temperature					Max 100°C 1 h -90°C 2h -80°C 4h-70°C 8 hr-60°C 16 hr

The property values showed above are based on statistical values and , therefore, should not be construed as product specification.

Film complies with EU regulation for direct contact with foodstuff. This applies only if packing materials are used properly .

The company which is packing the product is responsible for checking if film is suitable for proposed application. Suitable secondary packaging system to be used. Suitable film thickness selection is in full responsibility of customer .

The guaranteed time of storage of packaging materials is 12 months since the date of manufacture, unless the transport packaging of the pallets is damaged or terms of transportation and storage are violated .

Products must be stored in premises with a roof which is protecting the product against direct sunlight, under 15-25°C temperature, 40-60% relative humidity and at least 1m distance from heating appliances .

Traces of color are allowed in film if they are not visible in single film sheet.

Technical changes reserved for enhancing the quality of product without prior information .

25/03/2026

