SS POLYMER & FILMS

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Vacuum Pouches

Vacuum pouches | Gas flush pouches | Barrier multilayer pouches Three & two side seal pouches | Tubular bottom seal pouches

PA / PE / EVOH – based 7 layer co-extruded barrier vacuum packing, gas flush and MAP pouches







Film Thickness:

80μ to 175μ

Vacuum Pouch offers extensive range of high barrier PA/EVOH-based 7 layer co-extruded barrier vacuum packing, gas flush and MAP. These pouches are available in various sizes, have great strength, high clarity, and provide additional protection against oxygen & moisture. These pouches will provide extended shelf-life and protection for storage and transportation of your products.

Our co-extruded barrier pouches are available in various barrier levels (high, medium and low), suited to a wide range of perishable products (fresh and processed meat, cheese, fish, sea-shells, dry nuts, olives, etc.), other food and non-food services for retail industries & industrial usage.

ADVANTAGES:

- The vacuum pack gives extended shelf life
- ✓ Protective gas keeps the product fresh without preservatives
- Excellent machine handling, vacuum pouches do not curl
- ✓ Has extremely high gas and moisture barrier properties
- Possesses very good hot tack, seal properties & transparency
- Excellent mechanical properties at low thickness, great cost efficiency
- ✓ Very good resistance to puncture and tearing
- Excellent aroma retention power
- ✓ Retains hygiene during transport and storage

- The food vacuum pouches reduce the atmospheric oxygen and hence reduce the growth of aerobic bacteria which causes food decay.
- Food packages also prevent the most volatile components from evaporation.
- The Pouches are covered with a special treatment inner film at barrier layer that extends its shelf life. This enables them to preserve food four to five times when compared to plastic bags or containers.

