

## VACUUM FILMS

Vacuum packing is a method of storing food which can extend its life by up to five times. The packaging creates an airless environment to prevent food from spoiling.

**This is achieved by :**

- Preventing the growth of microorganisms
- Removing atmospheric oxygen
- Limiting the growth of aerobic bacteria or fungi
- Preventing the evaporation of volatile components



**We offer a comprehensive range of over 100 sizes of vacuum pouches, with features including :**

- Various gauges / microns
- Tinted materials
- Tubular pouches
- Boilable 'Sous Vide' pouches
- High puncture resistance bone guard pouches
- Gold back

## Uses and Applications

**Long term storage of dry foods :** Nuts, cereals, cured meats, cheese, smoked fish, coffee, crisps.

**Short term storage of fresh foods :** Vegetables, meats, liquids i.e. soups

**Frozen foods :** Vacuum pouches prevent freezer burn by shielding food from exposure to the cold, dry air. Freezer burn occurs when the surface of frozen food becomes dehydrated, leading to a leathery appearance and an impaired flavour.