



THE PACKING SAVES LIVES...

VACUUM BAGS “SLAVA MB”

Slava MB — Vacuum bags.

They are designed for vacuum packing of perishable foods (meat and sausages, fish, seafood, poultry, cheese) and their semi-finished products, fish products and semi-finished products for significantly prolongation of shelf life and preservation of the attractive appearance of food products.

Structure of SLAVA MB Bags PET//PE.

They are designed for vacuum products packing, as well as products that will be exposed to freezing (for example, will be used for dumplings). It is possible to produce bags with various thickness of PET 12 and 23 microns, for improving the physic-mechanical properties and puncture resistance.

Structure of SLAVA MB Bags PA/PE

The main designation is fish and meat industry, as the bags have increased puncture resistance. Bags with PA/PE cast and OPA/PE structures have the increased resistance to puncture, impact and tear and may be used for large packaging of meat, poultry and fish.



Range of products: Three-seam bags are manufactured. Thickness: from 45 microns to 120 microns. Width: from 80 mm to 800 mm, length: 800 mm, width of seams: from 4 mm to 8 mm. These bags can be produced with Euroslot and a notch for easy opening; the number of colors is 8+8.

Benefits:

- enhanced mechanical strength and puncture resistance — SLAVA MB bags (PA/PE) can be used for packing of meat products with bones, high puncture resistance bags with structure OPA/PE are for packaging of the fish;
- universal application (packing in vacuum and production of the bags for pasteurized products);
- transparency.

