



THE PACKING SAVES LIVES...

## “SLAVA HB”

### (BAGS FOR PACKING PRODUCTS IN MGA)

**Slava HB** — high barrier vacuum bags.

They are designed for packing perishable foods (meat and sausage products, fish, seafood, poultry, cheese, and so on) both in modified gas atmosphere and in vacuum to significantly increase the shelf life and preserve attractive appearance of foods.

High barrier properties of the bags are achieved due to the presence of EVOH layer (copolymer of ethylene-vinyl spirit).

#### Structure of the bags:

- PET//PE/EVOH/PE;
- PET//PE/PA/EVOH/PA/PE;
- PA/PA/EVOH/PA/PE.

**Range of products:** Three-seam bags are manufactured. Width: from 80 mm 800 mms.

Length: up to 800 mm, length: 800 mm, thickness: from 45 to 120 microns. Tailor-made size manufacture is possible as well as flexographic print; the number of colors is 8+8.

#### Benefits:

- enhanced mechanical strength and puncture resistance;
- universal application (packing both in gaseous atmosphere and vacuum);
- high transparency.

