


VACUUM BAG SPECIFICATION

1. GENERAL INFORMATION	
Name of the product	Boiling Vacuum bag
The manufacturer's name, address	„AZ-Pack“, UAB, Taikos Pr. 106-B
Seller's name and address	„AZ-Pack“, UAB, Taikos Pr. 106-B
Purpose adaptation	Intended to come into contact with food
Packing way (equipment, hand, etc.)	Hand
Product manufacturers have quality and food safety system	GMP quality system
2. THE PHYSICO-CHEMICAL INDICATORS	
Composition (component names and codes)	20% - Polyamide (PA) 80% - Polyethylene (PE) - is in direct contact with food. Vacuum bag film contains a unique additive - metallocene polyethylene mPE. With this addition vacuum bags are sealed even under difficult conditions in the presence of salt, vinegar or fat.
Layer quantity	9 layers
Film thickness	80µm
Bag dimensions	Width: 70mm to 600mm Length: 90mm to 1000m
Form of bag	Rectangular
Open position of bag (tip and sides, side)	According to the wish of customer
3. QUALITY INDICATORS	
Physical description	Rectangular vacuum bag
Bag film surface treatment (method, material)	Untreated

Possibilities of printing (number of colors, the way)		Print, up to 10 colors	
Bag sealing techniques		Sealable	
Bag film melting temperature		~140-170°C	
Technical Specification			
Item	Unit	Test Method	Test Result
Thickness Tolerance Limit	%	GB/T-6672	±15
Width Tolerance	mm	GB/T-6673	±5
Length Tolerance	mm	GB/T-6673	±5
Tensile Strength (MD)	MPa	ASTM D882	37.41
Tensile Strength (TD)	MPa	ASTM D882	35.86
Elongation (MD)	%	ASTM D882	465.41
Elongation (TD)	%	ASTM D882	508.36
Haze	%	ASTM D1003	13.15
Seal Strength	N/15mm	QB/T 2358	26.58
COF Inside (move)	-	ASTM D1894	0.11
OTR	cm3/m2·24h·0.1MPa	GB/T 1038-2000 (23°C, 50% RH)	<60
WVTR	g/m2·24h	GB/T 1037-1988 (23°C, 50% RH)	<6
Chemical test			
Overall migration	mg/dm²	PN-EN 1186-1:2005; PN-EN 1186-4:2002	<5.0

Test conditions: olive oil 2h 121°C. The test results comply with the Regulation No. 10/2011 requirements.

Heavy metals			
Cadmium	mg/kg	PB-233/ICP, ed. I, 18.10.2013	<5,0
Chromium	mg/kg	PB-269 ed. I of 02.06.2014	6,9
Mercury	mg/kg	PB-233/ICP, ed. I, 18.10.2013	<0.1
Lead	mg/kg	PB-233/ICP, ed. I, 18.10.2013	<0.3
4. FOOD SAFETY INDICATORS			
Bag storage conditions		This product should be placed in a clean, cool and dry place, can not come into contact with chemicals that are harmful to the body. This product must maintain the shortest distance - 1 meter from the source of heat.	
Bag storage conditions (min, max temperature)		+10 - +25°C	
Durability		12 months	
Tracing of bags		In accordance with the appropriate stickers on the boxes	
Quality control		Check the cleanliness and joints of the bag	
General characteristics		Can be used for packaging of all type of foodstuff, i.e. for meat and meat products, cheese, fruits, vegetables, confectionary products, etc. Can touch food all its surface. This product should be placed in a clean, cool and dry place. Bag storage conditions: 10-25°C. Protect from direct sunlight. Can not come into contact with chemicals that are harmful to the body. This product must maintain the shortest distance - 1 meter from the source of heat.	
Labeling symbols on the packaging			
Normative documents list, which meets the requirement of the product:		<ul style="list-style-type: none"> ▪ Lithuanian hygiene Norm HN 16:2011 of 8 May 2011 on materials and articles intended to come into contact with food, special health requirements for safety; ▪ Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing directives 80/590/EEC and 89/109/EEC; ▪ Commission regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food; 	

	<ul style="list-style-type: none"> ▪ Commission regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food; ▪ Commission regulation (EC) No 1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food; ▪ EU directive 2004/12/EC amending directive 94/62/EC and its amendment 2005/20/EC on Packaging and packaging waste;
5. LOGISTIC INFORMATION	
Primary packaging – the quantity in the box	Depending on the client's needs
Bag packaging for transportation	Triple package: bag, box, stretch film