

Product: Vacuum Bags, Sous Vide – Boilable Bags
Description: 3mil, 3-sided vacuum pouch; [PA (0.8 MIL / PE (2.4 MIL)]
Application: Ideal for sous vide applications. Maximum temperature tolerance of 239°F. Complies with FDA and USDA regulations governing direct contact food packaging

TEST ITEM	UNIT	TEST METHOD / CONDITION	TYPICAL VALUE
CONSTRUCTION	PA/PE		0.8 MIL / 2.4 MIL
THICKNESS	μ	DIN 53370 23°C / 50% RH	80 MICRON
GAS PERMEABILITY			
WATER VAPOR TRANSMISSION RATE	g/m ² .24hr g/100 sq. in.	DIN 53122 23°C / 85% RH	6.2 0.4
OXYGEN (O ²) TRANSMISSION RATE	cc/sq. m. 24hr cc/100 sq. in.	DIN 53380 23°C / 75% RH	52 3.3
MECHANICAL STRENGTH			
TENSILE STRENGTH – MD	lbs./sq. in. N/sq. cm	DIN 53455 23°C / 50% RH	5800 4000
TENSILE STRENGTH – TD	lbs./sq. in. N/sq. cm	DIN 53455 23°C / 50% RH	4050 2800
ELONGATION – MD	%	DIN 53455 23°C / 50% RH	410
ELONGATION – TD	%	DIN 53455 23°C / 50% RH	410
TEMPERATURE TOLERANCE	°C / °F		115° / 239°

This data should be considered as average typical properties and not as a specification. This data is offered for information purposes and does not represent any type of guarantee or warranty of performance. No liability is assumed for any incidents that may arise from use of this data. We urge purchases to conduct independent tests to determine final suitability for their specific application.