

Bolsas de vacío de 120 micras (pack de 100 uds)



Product codes:

Reference: 120V1345

EAN13: -UPC: -

Product description:

Vacuum sealing bags are used as a preservation system for raw, semi-prepared, or cooked foods.

With the absence of oxygen inside the bag, the development of bacteria that cause food spoilage is prevented.

Various sizes to choose from.

Product features:

Width: 133mm Length: 450mm

Packaging: Packaging Consumables

Thickness: 120µm

Packaging Consumables: Vacuum Bags



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Bags with greater thickness, various sizes to choose from.

Product gallery: