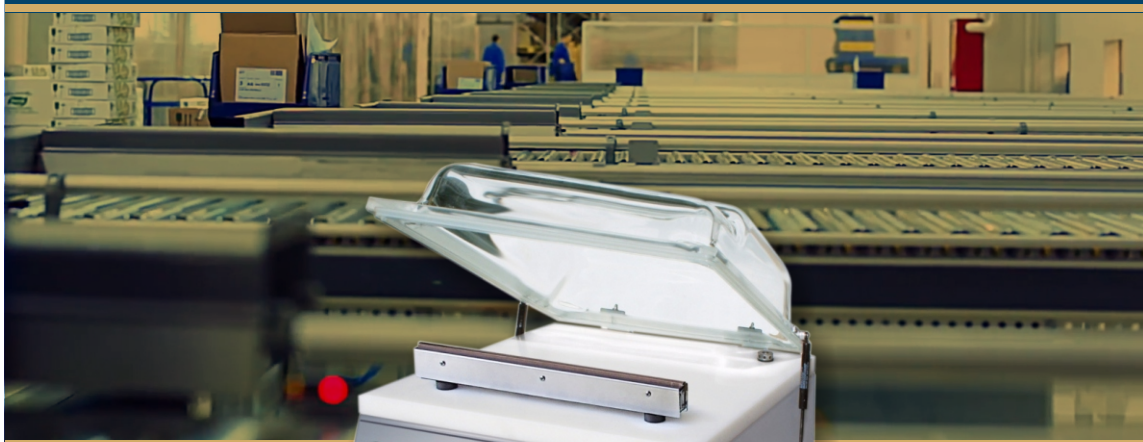




BARRIER VACUUM BAGS



MANUFACTURER OF PROFESSIONAL PACKAGING



BARRIER VACUUM BAGS

Our team is really fond of personalized design and unique packaging, to protect our customers' products while making them visible on the market. At the same time, we have gained in a few years a wide experience in the paper and polyethylene packaging market. Currently, our company is one of the main importers and distributors in the Retail and food service industry segment of polyethylene and paper consumables.

We provide the design, manufacture, and delivery of packaging anywhere in Romania. Through integrated partnerships, the network we have developed quickly facilitates all stages of the creation and execution process, from the development of the concept provided by the experts to the delivery of the final product.

The features of our products are carefully monitored and we choose our partners thoroughly, in order to provide products of the highest level of quality.



• Vacuum Sealer Bags

Embossed (coextruded) vacuum bags: These are used by vacuum sealers with external suction (only the end of the bag will be introduced in the sealing machine during the process, the rest of the package remaining outside the sealing machine).

(Thin or thick) smooth vacuum bags: This type is used for vacuum sealers with an internal chamber. Smooth vacuum bags should not be used by household equipment such as Gorenje, Food Saver, Laica etc.

• Sous-Vide Cooking Bags

Vacuum sealer bags are the perfect choice for cooking in Sous-Vide* and for use with vacuum sealer machines. Useable for heat treatment, cooking in sous vide.

• Antistatic Bags

The antistatic bags are designed for packaging and transportation of electronic components. The specific purpose is to protect the products from mechanical shocks or electrostatic discharge. A high level of protection for electronic components is absolutely essential during handling, as accidental electrostatic discharge might seriously damage the components.

• Multi-Structured Thermo Shrink Bags

Multi-layer thermo shrink bags are the ideal solution for keeping food fresh for a longer time. Thanks to the extremely resistant coatings, food is protected from external factors such as moisture, dust or other elements that can affect their taste and quality. Thus, food retains its savor, smell and nutritional properties without losing weight and enjoying a prolonged shelf life.

• Films for Thermoformation

These films are suitable for Shrink Wrapping and Modified Atmospheric Packaging (MAP) packaging and have excellent heat-sealing properties, guaranteeing a high-quality packaging that preserves the shape, color and freshness of food. The film can be transparent, colored, laminated or printed.



Vacuum Sealer Bags

Embossed (coextruded) vacuum bags: These are used by vacuum sealers with external suction (only the end of the bag will be introduced in the sealing machine during the process, the rest of the package remaining outside the

(Thin or thick) smooth vacuum bags: This type is used for vacuum sealers with an internal chamber. Smooth vacuum bags should not be used by household equipment such as Gorenje, Food Saver, Laica etc.

These are multilayer bags (5 to 11 layers), with a controlled barrier, used for packaging with vacuum sealers, with a modified atmosphere or vacuum sealing. The PA/PE bags are available in over 25 sizes. We can also produce atypical dimensions, on three types: embossed (coextruded) vacuum bags, (thin or thick) smooth bags.

PA/PE bags can be used for packaging a wide range of products such as meat, processed meat, cheese, fish, seafood, vegetables, fruits, pasta, coffee etc. These are available for standard packaging or for packing cooked food and for pasteurization of any products in the food service industry.

Likewise, PA/PE vacuum bags have a medium or high barrier, with a thickness between 50 and 200 microns, with three lateral junctions. PA/PE vacuum bags are available for flexographic printing.

Advantages of packaging with PA/PE bags:

- An increased shelf life of packaged products, by preventing air contact and slowing the alteration process;
- It creates a resistant barrier against external factors (dust, dirt, moisture);
- It ensures a high-visibility packaging of the product;
- It minimizes the use of preservatives.

Metalized Smooth Vacuum Sealer Bags:

Metallic laminated structure: PET Met + PA + EVOH + PE. Thickness 76 microns.





Sous-Vide Cooking Bags

Vacuum sealer bags are the perfect choice for cooking in Sous-Vide* and for use with vacuum sealer machines. Useable for heat treatment, cooking in sous vide.

The embossed vacuum bag can be used with vacuum sealer machines with external aspiration.

- **100% food quality**
- **Thickness: 90 microns**
- **Tolerance to dimensions: +/- 3%**

Maximum temperature: 121 °C (maximum time at maximum temperature: 1 hour).

*Sous-Vide is a cooking method of French origin, especially recommended for meat preparation. The meat is placed in plastic bags which are then vacuum sealed and then placed in a small bowl, which is at a steady constant low temperature, for a period of time ranging from one hour to 12 hours. This method of cooking ensures a uniform preparation of the meat, keeping nutrients in the food, superior to traditional cooking.



Multi-structured Thermo Shrink Bags

Multi-layer termo shrink bags are the ideal solution for keeping food fresh for a longer time. Thanks to the extremely resistant coatings, food is protected from external factors such as moisture, dust or other elements that can affect their taste and quality. Thus, food retains its savor, smell and nutritional properties without losing weight and enjoying a prolonged shelf life.

Multi-structured shrink bags are a simple and fast way to pack food at a low cost. At the same time, the properties of the bags, such as the high degree of transparency and gloss, highlight the colour and physical properties of the products.

Heat shrinkable bags can be used to pack meat and meat-based foods, fruit and vegetables, cheeses or semi-prepared foods. Multi-layer shrink bags are available in a wide range of sizes and thicknesses ranging from 0.04 mm to 0.095 mm but custom sizes can be ordered.



Films for Thermoformation

BARRIER TOP SUPERIOR films for "tray sealer" machines and thermoforming packaging machines.

These films are suitable for Shrink Wrapping and Modified Atmospheric Packaging (MAP) packaging and have excellent heat-sealing properties, guaranteeing a high-quality packaging that preserves the shape, color and freshness of food. The film can be transparent, colored, laminated or printed.

BARRIER TOP INFERIOR films for thermoforming

In the production of barrier films, we focus on the creation of basic films for thermoforming, with solid knowledge and experience. This is how we present our films with special mechanical properties, which gain transparency when thermoforming. Strength and stretch properties are tested and monitored in our laboratories. The films can be used with a wide range of packaging equipment.

The base thermoforming film can have up to 18 layers, transparent or colored.

BARRIER FLOW Packing Pack films for Flow Pack Packing Machines

Thanks to high technology and state-of-the-art equipment, flow pack films meet the highest European and world-class quality standards. We produce films for Flowpack machines, with particular attention to the film's sealing and barrier properties, thus ensuring their compatibility with high-speed horizontal and vertical machines. FLOW IN films are a complete solution for product packaging requirements, packaging equipment and market trends. Furthermore, Flow IN films guarantee a long storage life and excellent product presentation. FLOW IN films can be transparent, colored or printed.



Antistatic Bags

The antistatic bags are designed for packaging and transportation of electronic components. The specific purpose is to protect the products from mechanical shocks or electrostatic discharge. A high level of protection for electronic components is absolutely essential during handling, as accidental electrostatic discharge might seriously damage the components.

The antistatic bags are manufactured with four layers on each side, so as to ensure the dissipation of electrostatic energy. The purpose is to avoid damage to the packed electronic components, using the Faraday's "cage" principle (isolation from electromagnetic fields). The bags are available in a wide range of sizes (over 30 sizes), from 50.8 mm x 76 mm to 508 mm x 762 mm, which allows extensive use, for small and large products. The antistatic bags have a high degree of transparency, so the object is identified without breaking the packaging. At the same time, antistatic bags can be customized and personalized at the customer's request.

Even more, the antistatic bags are moisture-proof. The products in antistatic bags have no direct contact with the environment, thus prolonging their life.



Print Finishing with Tactile Effect Films

To improve the awareness for products on the sales points, the clue is to add value to the packaging capturing the attention of the consumers by stimulating all of its senses. Stimulating the tactile sense, creates a unique customer experience thus driving purchase decision.

By means of a special treatment of the surface of the printed films, Niederwieser is able to create finishes that enrich the materials surface making it truly seductive. "Mineral" additives printed on the film-surface produce various haptic effects. The result is a three-dimensional packaging, natural to the touch, with a paper, wood or silk effect of great authenticity.



Our Clients





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