



Plascon™

SOUS VIDE & VACUUM BAGS

THE PLASCON ADVANTAGE

Our Sous Vide bags are manufactured with tubular film and have one bottom seal, compared to traditional bags that are manufactured using 2 single pieces of film, then sealed on the bottom and both sides for a total of 3 seals. Minimal seals make for a stronger bag and less likely to leak. The inside of the film is produced with filtered air, creating an aseptic environment.

Construction of the bag includes a 7-layer coextruded film manufacturing process which simultaneously blends into a stronger, multi-layered construction for optimal strength and durability. As part of this process, oxygen and moisture barriers are included which provide increased protection of flavors.

Our films are manufactured at our Traverse City, Michigan blown films plant, allowing us to oversee the entire process and are produced under HACCP controlled conditions. Our products are all made with FDA compliant material, are BPA-Free, and BRC Certified to ensure the highest quality and safety standards.



TEMPERATURE RANGE FROM -20°F TO 212°F
3.0 MIL AND 4.5 MIL THICKNESS AVAILABLE
REDUCED CONTAMINATION RISK
MINIMAL SEALS

HOW IT WORKS

The Sous Vide cooking technique involves cooking food in vacuum sealed airtight bags submerged in a cook tank / water bath. Foods are slow cooked at precisely controlled temperatures providing consistent results by cooking evenly and to perfection every time.

Oxygen and moisture barriers provide increased protection of flavors.

This cooking method keeps foods moist and tender and removes the risk of overcooking and drying out. Additionally, important nutrients and vitamins are retained.



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FOOD SAFETY

The seal is always the weakest spot in vacuum bags. Plascon Sous Vide bags are made with tubular film, and have one seal to create the bag, as opposed to traditional bags made from flat sheeting and sealed on three sides. The more seals on a bag, the greater the risk for leaking. Plascon bags are also more flexible than traditional three-seam bags which are commonly prone to delamination. The tubular structure of our Sous Vide bags also decreases the risk of contamination in the manufacturing process since the interior is not handled. The durable design is made to withstand the rigors of vacuuming, handling, and distribution, and can be used with most vacuum chamber packaging machines.

COMMON SOUS VIDE & VACUUM BAG SIZES

- 6" X 8"
- 6" X 12"
- 8" X 12"
- 10" X 12"
- 10" X 15"
- 12" X 16"
- 20" X 24"

Other sizes available upon request.

APPLICATIONS

Plascon Vacuum Bags offer superior durability, and are available in a variety of widths, lengths, and thicknesses. They can be used with most vacuum chamber machines. Vacuum bags are commonly used for the following:

- Sous Vide Cooking
- Meat Packaging
- Poultry Packaging
- Seafood Packaging
- Cheese Packaging

THE PLASCON DIFFERENCE

THE BENEFITS OF OUR TUBULAR VACUUM BAGS:

- Co-extruded Simultaneous 7-Layer Blown Film
- One Seal = Stronger Bag, Less Leakage
- No Delamination
- Flexible Bags / More Stretch / Less Prone to Leakage Resulting from Sharp Objects
- Decreased Chance of Contamination During the Manufacturing Process
 - ✓ Aseptic interior by means of an absolute filter
 - ✓ Bags are produced under HACCP-controlled conditions

FDA APPROVED & BRC CERTIFIED



COMMON PROBLEMS WITH 3-SIDED SEALED POUCHES

- Layered Lamination Process
- Three Seals = Weaker Pouch, Higher Probability of Leakage
- Prone to Delamination (Especially in a Deep Freezer)
- Harder Film / Less Flexible / More Prone to Leakage Resulting from Sharp Objects
- Increased Chance of Contamination in the Manufacturing Process
 - ✓ Side seal laminated bags by nature contain higher amounts of bacteria on the inside.

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