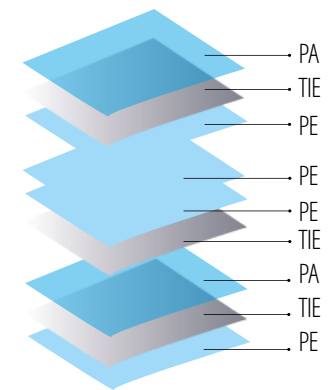


GreenVac Bags 'Preserve' Series Spec Sheet

Preserve bag series are constructed of a nine-layer coextruded film with a minimum of 20% nylon. They are made for any chamber vacuum sealer and for use in commercial foodservice/production operations. These bags are ideal for storing, extending shelf life, portion control, sous vide cooking and more. Temperature holding range from -40° to 250°.

Technical Data	Values	Testing method	Conditions	Variance
Total Thickness	2.5 mils	ASTM E252		+/- 10%
Elongation/MD	550%	ASTM D882		
Elongation/TD	610%	ASTM D882		
Tensile Strength	30	ASTM D882	Mpa	4.49 kpsi
Heat Seal Strength	20	ASTM F2029	150C, 1 bar, 1s	
OTR	5.41 cc/100 in2/24 hrs.	ASTM F1927	73.4F 0% rh	
MVTR	0.064 grams/100 in2/24 hrs	ASTM F1249	100F 90% rh	
Temperature Range	-40° To 250°F			

New Preserve technology
9 layers



The information and suggestions contained herein represent the best information available and we believe them to be reliable. They should not, however, be construed as controlling and are presented without guarantee of performance either express or implied. We urge purchasers to conduct confirmatory tests to determine final suitability for their specific end uses. No statement with respect to use is intended as a positive recommendation for such use and no warranty with respect to infringement of patents held by others is made or intended.

