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Document: VAC-SPEC-VP-001
Revision: 1.0
Issued: 29 July 2026

Product Specification

2800-2806 – Vacuum Pouches

Multilayer oxygen barrier vacuum pouches product specification

Product Description

Primepac multilayer vacuum pouches are co-extruded high-barrier pouches for vacuum packing chilled and frozen food, manufactured to a consistent gauge and seal performance for reliable running on chamber vacuum machines.

Product Features

- Designed for easy seal operation.
- Complies with US FDA and EU food contact regulations and is therefore suitable for both domestic and export use.
- Special LLDPE seal layer designed for reliable sealing and especially suitable for dairy foods.
- Delivered in standard cartons with packs of 50, 100 or 200 in each carton.

Technical Information Note

Specifications are typical values taken from the supplier specification sheet and are provided for guidance only. They do not constitute a warranty of performance in any particular application. Customers should confirm suitability for their own product, process and equipment before use.

Technical Specifications

Material and construction

Attribute Name	Value
Construction	Multi-layer co-extrusion
Barrier layer	High barrier nylon resins
Seal layer	Low melt polyethylene (LLDPE)
Thickness	100, 90, 80, 70, 65 and 60 microns (standard)
Pouch style	3-side seal standard, 8 mm seal; bottom seal (limited range)
Gloss	85 min

Barrier performance

Attribute Name	Value
Oxygen permeability (cc/m²/day/atm @ 23 °C, 0% RH)	5
Oxygen permeability (cc/m²/day/atm @ 23 °C, 90% RH)	50

Sealing

Attribute Name	Value
Sealing temperature	130-170 °C
Seal method	Electrical impulse, constant heat

Compliance and storage

Attribute Name	Value
Food contact compliance	USFDA, EC, NZFSA
Storage conditions	25 °C max, dry, up to 1 year

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