

CHANNEL VACUUM *pouches & rolls*

FEATURES

- Compatible with home vacuum sealers such as FoodSaver, Seal-a-Meal, Fresh Guard, PRO-2300 series, FoodShell, and many more
- Meets FDA guidelines for food usage
- Great for storing and freezing applications
- **New! Custom sizes and specifications accepted (Black, white, gold, silver, matte brown and more!!)**
- **New! Flexo printing up to 6 colors**

CHANNELED VACUUM POUCHES/ROLLS are designed for non-chamber vacuum machines. These bags and rolls have a special embossed surface which create channels for the air to be pulled directly from the pouch itself. Channel vacuum pouches will virtually stop oxygen from penetrating through the bags. Using a vacuum bag will significantly extend the life and flavor of your food, as well as prevent freezer burn and dehydration loss, eliminating waste.



SIZE	STOCK NUMBER	#/BOX	WEIGHT (LBS)
VACUUM POUCHES			
6" X 12" - PINT	MR-0612S-100	100	3
	MR-0612S-1000	1,000	22
8" X 12"	MR-0812K-100	100	3
	MR-0812K-1000	1,000	28
8" x 11 3/4" – ZIPPER / HANG HOLE	MR-081175S-100-ZIPPER	100	3
8" x 12" – GOLD	MR-0812S-100-GOLD	100	3
10" X 14"	MR-1014K-100	100	5
	MR-1014K-500	500	21
11" X 14"	ZP-11-14-30	30	2
	12" X 16"	MR-1216K-100	100
MR-1216K-500		500	28
16" X 24"	MR-1624K-100	100	12
	MR-1624K-500	500	60
VACUUM ROLLS			
8" X 20FT ROLL	ZP-ROLL-08-20	2	2
11" X 50FT ROLL	ZP-ROLL-11-50	1	2

FOOD	NORMAL SHELF LIFE	VACUUM SHELF LIFE
Ground meat	3 months	1 year
Cuts of meat	6 months	2-3 years
Fish	2-6 months	1-2 years
Vegetables	6-9 months	2-3 years
Cheese	2-4 weeks	4-8 months
Fruits	1-5 days	7-14 days
Coffee	2 weeks	1-2 years
Flour	6-8 months	1-2 years
Nuts	6-8 months	1-2 years

This chart only contains approximate times and products should be checked for freshness before being consumed.

