

## DORA-PAK d.o.o.

Poduzeće za proizvodnju, trgovinu na veliko i posredovanje - Company for producing packaging materials, wholesale and representative



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### PURPOSE



#### **Bags, 100 x 550 mm**

We can store and vacuum our groceries in these bags using the External aspiration vacuum machine. They are basically intended for narrower packs: domestic salamis, sausages, „kulen ax“, baguettes, vegetables etc.



#### **Bags, 150 x 550 mm**

We can store and vacuum our groceries in these bags using the External aspiration vacuum machine. They are basically intended for smaller packages: homemade steamed salami, several sausages, „kulen ax“, fish in a piece, vegetables and the like.



#### **Bags, 200 x 280 mm**

We can store and vacuum our groceries in these bags using the External aspiration vacuum machine. They are basically intended for smaller packages: fresh meat, pieces of cheese, sliced prosciutto, sausages, olives, pieces of „kulen“, steamed vegetables etc.



#### **Bags, 250 x 300 mm**

We can store and vacuum our groceries in these bags using the External aspiration vacuum machine. They are basically intended for narrow packages: fresh meat, pieces of cheese, sliced prosciutto, sausages, olives, pieces of „kulen“, pieces of prosciutto, shells, tuna pieces, steamed vegetables and the like.



#### **Bags, 300 x 360 mm**

We can store and vacuum our groceries in these bags using the External aspiration vacuum machine. They are basically intended for narrow packages: fresh meat, whole cheeses, prosciutto pieces, „kulen“, marinated beefsteak, shells, tuna pieces, sauerkraut, seasonal fruits and vegetables, etc.



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### **METHOD OF USE AND QUALITY CONTROL OF VACUUM BAGS**

These bags are characterized by high barrier properties.

Stored foods retain their organoleptic properties over a long period of time are hygienic and protect against external influences (except UV radiation).

#### **Composition**

Co-extruded multilayer film, consisting of PA (polyamide) and PE (Polyethylene) materials. The selected thickness of 90 - 105 microns satisfies most of the required packaging (except for extremely sharp objects).

#### **Method of application**

The desired food / package is inserted into the formed bag itself, at least 40 – 60 mm (at the planned reuse of bags and more) is required at the top of the bag, so that we can insert it well into the opening where it is vacuumed or piped for air extraction.

The top of the bag and the surface on which it will boil (close the bag) must be aligned and not allow the bag to boil over the double surfaces of one side of the bag.

In accordance with the characteristics of the package, and the ability to try to ensure that the top of the bag itself does not have any significant contaminants, as they reduce the welding ability Most appliances will start the vacuuming process when lowering the lid, or press the air extraction button further. After the air removal process is completed, the bag is closed or welded. For some appliances, both of these processes can be further controlled, ie the degree of extraction and the welding time. the packaging itself, the uniformity and transparency of the weld, and the absence of burning bursts at the edge of the bag; mechanical - check for strength and weld strength.

#### **Frequently Asked Questions**

##### ***What exactly is vacuuming?***

The process by which air is extracted from the environment of the foodstuff / package, in this case from the formed bag in which our package is located. in the packaging itself / foodstuff.

##### ***The bag after the vacuuming process still contains air and is soft?***

Visual inspection shall determine the correctness of the bag, mechanical damage (puncture or brittleness, tears, etc.), establish that the bag was properly inserted into the air suction duct or that the bag was inserted into the pipette opening.

##### ***The bag lost the vacuum?***

First, we check the possibility of additional mechanical damage, then the part where it is welded (the quality of the weld and its uniformity, transparency). Manually inspect the inside of the bag above the weld, to determine the degree of contamination of the top of the bag (fat, blood, etc.), caused by reduced and insufficient welding of the bag. In case of doubt, we push the whole bag into warm water and see if there is any leakage).

If gross mechanical damage is found, for example, a sharp bone or a sharp edge of dried bacon; directly cover the most critical point with paper or remove the problem mechanically; with the new bag repeat the vacuuming process.

Determining the contamination at the top of the bag, which reduced the digestive capacity, wipe the inside of the remaining tip of the bag, and repeat the vacuuming process.

If micron-sized pores appear on flat surfaces of the bag or loosen on formed bag welds, check the shelf life or the fault with the foil / bag manufacturer, request replacement of the shipment.

##### ***Can't the bag be vacuumed and welded?***

Check the welding time you set first, it is probably not enough. Check the inside of the bag, so that the contaminants are not so large that they do not allow welding. During the operation of the device strange sounds = vacuum pump has failed. , that they do not have fat residues, cause so-called dry and inability to perform the process. Wipe the surfaces with a cloth with a mild detergent and wipe with a dry cloth

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