

## Cook-In pouches

### Nylon / polyethylene - 3 mil

Dimension OD*	Qty/Box
6 x 9	2000
7 x 9	2000
7.375 x 9.75	2000
8 x 10	1000
8 x 12	2000
10 x 10	1000
10 x 12	100
14 x 18	500
14 x 20	500

### Nylon / polyethylene - 4 mil

Dimension OD*	Qty/Box
12 x 22	500
12 x 26	500
14,75 x 22	500
18 x 26	500
20 x 25	250

N.B. : Other sizes are available upon request



**WARNING!**  
**MANY PRODUCTS**  
**MAY CLAIM**  
**TO BE BOILABLE!**

Not all of them are. A regular vacuum pouch will not resist the heat, we must not place it in hot water to reheat the product. The micro-wave oven often represents an even greater risk, it does not reheat the product evenly and certain parts can reach extreme temperatures.

\*OD : Outside dimensions

\* ID : Inside dimensions

### Products that can be used as cook-in pouches

A mix of Nylon, an extremely heat-resistant lamination glue, and a medium density Polyethylene will allow you, in most cases, to cook in your pouch.

The government standards for traditional boilable bags permits up to 212°F, for a maximum of 20 minutes.

We recommend that you not exceed 212°F. There is a risk that the polyethylene will melt or soften to the point of leaving plastic residue on your product. However, by cooking slowly at controlled temperatures, it is possible to cook food in the pouch for several hours.

Vacuum pouch cooking is a new method on the market, and it entails certain risks.

Contact our specialists for all your packaging needs.

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