



SIRA-COOK

Sous-vide cooking bags



- **For sous-vide cooking at up to 120°C**
- **Any length of cooking time**
- **Bag can be vacuum-packed, heat-sealed and then used for sous-vide cooking**
- **Suitable for meat, fish, vegetables & fruit**
- **Food is cooked evenly and retains moisture and nutrients**
- **Air-tight bag extends shelf-life**





The **Sira-Cook™ Sous-Vide** bag allows food to be vacuum-packed, heat-sealed and then cooked sous-vide.

Sous-vide cooking - literally "under vacuum" in French - means the air is drawn out of the bag, sealed, and then it is cooked slowly in a temperature-controlled 'water bath'.

Sira-Cook™ Sous-Vide bags can be used for sous-vide cooking at up to 120°C, although temperatures above 100°C are rarely required.

IF YOU WANT TO SOUS-VIDE & THEN ROAST IN THE SAME PACK, PLEASE SEE SIRA-COOK™ SIRALON SOUS-VIDE

Suitable for sous-vide cooking at up to 120°C

Any length of cooking time, no matter how long

Bag can be vacuum-packed, heat-sealed and then sous-vided

Food is cooked evenly and retains moisture and nutrients

Available in numerous sizes

Extends shelf-life as bag is air-tight

Two types are available - 65 and 90 microns

ALTERNATIVE SOLUTIONS

NYLON SOUS-VIDE BAGS



Contact our sales office
For further information

Tel : +44 (0)1952 230055
Email : sales@sirane.com
Web : www.sirane.com