



## DATA SHEET – 22.06.2014 – valid for 3 years

### Lava Dry-Aging bags A-Vac

#### Applications – suitable for:

It is excellent for dry-aging of beef as well as for dried ham.

It is also suited for: Dried and cured meat; Cooked products as well as fermented products.

#### Specifications:

Lay flat size: 50-400 mm – tolerance  $\pm 1$  mm

Calibre: 32-255 mm

Wall thickness: 40-80 $\mu$

Temperature: -40°C - 140°C

Property Typical Value Standard

Density 1.04 g/cm<sup>3</sup> ISO R1183

Melting Point 170°C ASTM D 3418

Water Vapour 2500 g/50 $\mu$ /m<sup>2</sup>/24h ASTM E 96 BW  
(38°C/50%RH)

#### Handling:

Filling: Fill gentle. Avoid high filling pressure.

Dry before smoking.

Storage: Dark, below 25°C and 75% RH.

It has a limited lifetime and should be used within one year from date of production. Properties might change if it is stored for a longer time.

#### Remarks:

A-Vac bags is not a packaging material. It is a process help which improves safety and yields.

A sausage in A-vac bags will dry quicker and without dry-crust like ordinary casings.

A-Vac bags are closed against bacteria.

#### Certification:

Lava A-Vac bags meet the requirements in EU regulation No. 10/2011/EC as amended by regulation No. 321/2011/EC, No. 1282/2011/EC and No. 1183/2012/EC on plastic material and articles intended to come into contact with food for the above mentioned test conditions.

Global migration based on executed test made with:

Method Nor. EN 1186-4: Exposure to olive oil by pouccell. Gravimetric + GC/FID determination

Limit of detection: 2 mg/dm<sup>2</sup>

Method Nor. EN 1186-5 Exposure to 10% ethanol by cell. Gravimetric determination

Limit of detection: 1 mg/dm<sup>2</sup>

Specific migration based on executed test made with:

Method Nor. EN 13130 Solvent dissolution and determination by GC/MS

SML: Laurolactam Limit of detection: 0.3 mg/kg

It can be used for contact with aqueous and fatty foodstuff with a pH > 4.5.

If used for foodstuff with a pH < 4.5 it must be tested again using a simulant B (Acetic acid 3%).

Note: This statement is provided for your guidance only and no warranties on your final products.

Because the conditions of commercial use are not under our control, therefore migration tests on the finished package are needed for reconfirmation by the user.

#### Landig + Lava GmbH & Co. KG

Sitz: Bad Saulgau  
Amtsgericht-Registergericht: Ulm  
HRA 723131  
USt.-Id.-Nr. DE284327872  
Steuer-Nr. 85096/01542

#### Persönlich haftende Gesellschafterin:

Landig Verwaltungs GmbH  
Sitz: Bad Saulgau  
Amtsgericht-Registergericht: Ulm  
HRB 728244  
Geschäftsführer: Manfred Landig,  
Christian Landig, Aaron Landig

Valentinstraße 35 - 1  
D-88348 Bad Saulgau  
www.landig.com  
www.la-va.com  
eMail: verkauf@landig.com  
Telefon 0049 / (0)75 81 / 48 959-0  
Telefax 0049 / (0)75 81 / 48 959-29

#### Bankverbindungen:

Raiffeisenbank Bad Saulgau • BLZ 650 630 86  
Kto.-Nr. 10 599 029 • BIC GENODES1SAG  
IBAN DE 41 650630860010599029  
Kreissparkasse Sigmaringen • BLZ 653 510 50  
Kto.-Nr. 8947 • BIC SOLADES1SIG  
IBAN DE 72 65351050000008947

Erfüllungsort für Lieferung und Zahlung ist Bad Saulgau, Gerichtsstand: Bad Saulgau

Unsere aktuell gültigen AGB's, zu denen wir ausschließlich liefern, entnehmen Sie bitte dem Internet unter: <http://www.landig.com/bestellschein.htm>

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