

HYGIENIC • PROFESSIONAL • DISPOSABLE • PIPING • BAGS



Size: 12" / 314 x 160 mm

Reduce contamination risk, start everyday with new Kee-seal bags.

One bag for hot or cold use.

The bags are working from minus 30 degree Celsius to plus 110 degree Celsius.
The bags are suitable to heat up by microwaves but ensure there are no local concentration of fat or oil. The heat can locally get much higher.

The inside of the bags are complete sterile.

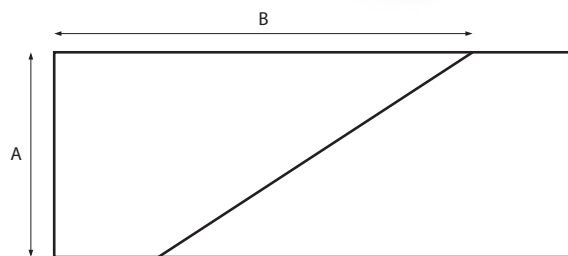
Bursting strength is minimum 0,25 bar.

Manufactured within a HACCP food safety management. KOSHER Certified.

The bags meet EU-directive and U.S. FDA 21 CFR § 177.1520 for contact with food.



The bags are only made of pure polyethylen (PE) in several layers and free from Bisphenol A (BPA).



A = 160 mm +/- 4 mm

B = 314 mm +/- 5 mm



The piping bag follow the Swedish material norm for materials and articles in contact with foodstuffs and have Normpack-certificate.

The following Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

EC-regulations 178/2002 (the Food Law), 1935/2004 (the Frame law), 2005/31 (Ceramics), 2023/2006 (GMP), 2007/42, (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic 2nd update), L 202/2014 (Plastic 3.th), L 1895/2005 (Epoxi), L 1183/2012, L 93/11 (N-nitrosamine).

For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:

- * The Dutch Packaging and Food-Utensils Regulation (Warenwet) Holland.
- * Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegen ständeverordnung published in Bundesgesundheitsblatt, Tyskland.
- * Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.



Made in Sweden by

