



Sira-Cook™ Siralon™

Oven/microwave flow-wrap nylon bags & films



- Pack, ship, sell & cook in same packaging
- Flow-wrap options available
- Strong with robust seals
- Offers stunning results cooked
- Good gas barrier, suitable for vac-packing
- Material offers excellent clarity
- Material can be printed
- Option for bags with a carry-handle

www.sirane.com





The **Sira-Cook™ Siralon™** absorbent bag/film range is a unique nylon packaging solution for meat, fish and poultry or even vegetables which allows food to be packed, shipped, retailed and cooked in the same package.

Siralon™ bags/films allow the food to be cooked in its own juices for added succulency. The food can be cooked without the need for a baking tray, the oven remains clean and there is no washing-up. The material will aid the browning of the meat - there's no need to cut open the pack during the final part of the cooking process to achieve the desired result.

Siralon™ 10 offers flow-wrap films or bags for microwave/ low temperature cooking such as steaming packs, cook and hot-hold, sous-vide and boil-in-the-bag, as well as roasting. **Siralon™ 10** is temperature resistant up to 190°C.

Siralon™ 12 bags are clipped or tied and are ideal for roasting joints of meat, poultry, whole fish etc and are perfect for retailers looking to pack, ship, sell and cook in one package.

Siralon™ 21 offers a flow-wrap material/bags for whole joints of meat, poultry or whole fish. The easy-to-seal nylon material is strong, offers good clarity, offers a good barrier and can be vacuum packed. Temperature resistant up to 210°C. The material is perfect for running down all flow-wrap machines.

Unique nylon-based solution

Pack, ship, sell & cook in same packaging

Flow-wrapping options available

Strong with robust seals

Material offers excellent clarity

Good gas barrier & suitable for vacuum packing



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