

Aluminum foil food bags have good performance in blocking oxygen and water, which can prevent the virus and microorganism caused by food oxidation from breeding, thus the phenomenon of food mildew. In the packaging of cooked food products, the use of aluminum foil food bag vacuum technology for food processing.

Aluminum foil food bags can ensure that the food is isolated from oxygen, water vapor, stains, etc., and the shelf life of packaged cooked food can be extended by adding desiccant or Deoxidizer. Aluminum foil food bags can well protect the cooked food products in the package from extrusion, impact, and vibration. Damage caused by changes in external temperature.