



Adding  
**Value**  
to  
**Food**

## Product Specification

<b>Item #</b>	DAB300600
<b>Description</b>	DRY AGE BEEF VACUUM BAGS 300X600 50 PER PACK
<b>Unit</b>	PACK
<b>Pallet Qty</b>	1000
<b>Product Category</b>	41123 Dry Aged Pouches
<b>Unit Weight</b>	1.07

### Specification Details

**Lay flat size:** 50-600 mm  $\pm$  tolerance  $\pm 1$  mm

**Calibre:** 32-380 mm

**Wall thickness:** 40-80  $\mu$ m

**Temperature:** -40 $^{\circ}$ C - 140 $^{\circ}$ C

**Storage:** Dark, below 25 $^{\circ}$ C and 75%.

**Shelf Life:** This product 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.

### Water Vapor:

All 50  $\mu$ m thickness

Tublin $\hat{A}$ @00: 7 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 h -1260

Tublin $\hat{A}$ @05: 7 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 h -1350

Tublin $\hat{A}$ @10: 7 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 h - 920

Tublin $\hat{A}$ @15: 7 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 h - 1080

Tublin $\hat{A}$ @35: 7 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 h - 1350

### Oxygen Transmission:

Tublin $\hat{A}$ @00: 7 $^{\circ}$ C/50% RH  $\hat{A}$  ccm/24 h - 690

Tublin $\hat{A}$ @00: 23 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 - 1765

Tublin $\hat{A}$ @05: 7 $^{\circ}$ C/50% RH  $\hat{A}$  ccm/24 h - 744

Tublin $\hat{A}$ @05: 23 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 - 2156

Tublin $\hat{A}$ @10: 7 $^{\circ}$ C/50% RH  $\hat{A}$  ccm/24 h - 660

Tublin $\hat{A}$ @10: 23 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 - 1920

Tublin $\hat{A}$ @35: 7 $^{\circ}$ C/50% RH  $\hat{A}$  ccm/24 h - 744

Tublin $\hat{A}$ @35: 23 $^{\circ}$ C/50% RH  $\hat{A}$  g/m<sup>2</sup>/24 - 2156

### Meets Regulation:

Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food

Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

Regulation (EC) No 2023/2006 of 22 December 2006 - good manufacturing practice for materials and articles intended to come into contact with food.

### Customer Approval of Specification

Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.

Signature		Print Name	
Position		Date	

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**

Certified accurate on 03/02/2026



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