

RECOMMENDATION

Category	Product	Bag type	Vacuum type	Temperature	Time
Meat	Prime boiled veal	Boil-in-the-bag / shrink bag	Normal / 99.9 %	56 °C	3 h
	Fillet of pork	Boil-in-the-bag / shrink bag	Normal / 99.9 %	57 °C	50 min.
	Fillet of beef	Boil-in-the-bag / shrink bag	Normal / 99.9 %	56 °C	2 h
	Rack of lamb	Cooking bags	Soft ventilation 99.9 %	58 °C	35 min.
	Rabbit	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	58 °C	25 min.
	Haunch of venison	Boil-in-the-bag / shrink bag	Normal / 99.9 %	65 °C	35 min.
	Duck breast	Boil-in-the-bag / shrink bag	Normal / 99.9 %	62 °C	35 min.
Fish	Salmon	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	46 °C	20 min.
	Angler-fish	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	60 °C	18 min.
	Codfish with skin	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	52 °C	20 min.
	Scallop	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	46 °C	25 min.
	Shrimps	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	56 °C	20 min.
Vegetables	Cherry tomatoes	Boil-in-the-bag / jar	Soft ventilation 99.9 %	75 °C	40 min.
	Potatoes (with peels)	Cooking bags	Normal / 99.9 %	85 °C	50 min.
	Fennel	Cooking bags	Normal / 99.9 %	85 °C	40 min.
	Asparagus	Cooking bags	Normal / 99.9 %	85 °C	25 min.
	Artichoke whole	Cooking bags	Soft ventilation 99.9 %	85 °C	45 min.
	Aubergine (whole)	Cooking bags	Normal / 99.9 %	85 °C	60 min.
Fruits	Apple	Boil-in-the-bag / jar	Normal / 99.9 %	85 °C	25 min.
	Figs	Boil-in-the-bag / jar	Soft ventilation 99.9 %	65 °C	25 min.
	Pineapple	Cooking bags	Normal / 99.9 %	85 °C	70 min.
	Rhubarb	Cooking bags	Normal / 99.9 %	75 °C	20 min.