

POLYTARP HIGH PUNCTURE RESISTANT BAGS



DESCRIPTION

Engineered for the toughest bone-in applications, **Polytarp High Puncture Resistant Bags** provide unmatched durability and protection for food processors handling sharp bone cuts. Designed with outstanding puncture resistance, our premium food-grade bags help maintain product integrity across poultry, beef, pork, and other bone-in proteins. With superior strength and resistance, they safeguard freshness, extend shelf life, and ensure a clean, professional appearance from packaging to storage and transport. Stronger Protection. Fresher Products. Longer Shelf Life.

WHY CHOOSE POLYTARP BONE-IN BAGS

- Built for Bone-In Strength
- Trusted by Leading Processors
- Freshness & Shelf-Life Assured
- Backed by Expert Support

HIGHLIGHTS

- High Puncture Resistant Bags
- Standard Gauge: 4 mil
- Lay-flat or gusseted
- Custom Size, Colours & Printing
- FDA 21 CFR 177.1520 Compliant
- RoHS & REACH Compliance
- Flex-Crack Resistance



Made in Canada

BUILT TO PROTECT

KEY FEATURES

High Puncture Resistance:

Advanced multilayer construction designed to withstand sharp bone-in poultry and protein cuts.

Operational Efficiency: Reduces downtime and waste by minimizing bag failures on production lines.

Superior Leak-Resistant Seal

Strength: Dependable seals that prevent leakers during packaging, storage, and distribution.

Consistent Performance:

Optimized for automated high-speed poultry & meat processing environments.

Flex-Crack Durability: Engineered to resist cracking and maintain integrity through handling, stacking, and cold-chain conditions.

Freshness Retention: Maintain product quality and extends shelf life for maximum value.

Anti-Static & Slip Options:

Available in high-slip, low-slip, and anti-static formats to suit specific processing requirements.

Customization Solutions: Wide range of Sizes, thicknesses, colours, and print options tailored to customer needs.



Made in Canada

Locally manufactured to ensure reliable supply and fast turnaround.

OPTIONAL ADD-ONS

- **UV Resistant:** Provide enhanced protection against high exposure, helping maintain product integrity during extended cold storage and distribution.
- **High Barrier Versions:** Available with advanced oxygen and water vapour barrier structures to further extend shelf life and preserve product quality.
- **Other Options:** Customizable selections: anti-static, colours, printing to match brand and processing needs.

APPLICATION

Ideal for bone-in poultry, beef, pork, lamb, and any sharp-edge protein where durability & puncture resistance are essential.

ENVIRONMENTAL STATEMENT

Our Bone-In Bags are designed with polyolefin film structures compatible with polyethylene film recycling streams; actual recyclability depends on local programs (e.g., store drop-off where available).



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