

Status d. o. o. Metlika is a family company. They have been developing their products since 1995 and They are familiar with their entire life cycle. Their driving force is the idea of introducing something good into their customers' homes with each product, the respect for quality food, and the appreciation of your time and the quality of living.

Why Vacuum?

Vacuum – the removal of oxygen from packaging by using a manual or electric pump – helps to achieve conditions needed for prolonging the shelf life of foodstuffs. In the process of creating vacuum negative pressure is generated within containers or bags. **It is healthy.**

It is the only natural way of food storage.

- It is hygienic and free from foul odours. The materials are food-grade and prevent odours from passing through.
- It is practical, fast, simple and efficient.
- It is tried-and-true and it works!