



Ventilated Bag

A "FIBC ventilated bag" is a flexible intermediate bulk container (FIBC) specifically designed with integrated air vents in its woven fabric, allowing for proper air circulation to prevent moisture build-up and spoilage, primarily used for storing and transporting perishable food items like onions, potatoes, and other fresh produce; featuring customizable capacities ranging from 500kg to 2000kg with a safety factor typically between 5:1 and 6:1, constructed from 100% virgin polypropylene material, and often equipped with corner handles for added strength.

Our Products:

Key points about a ventilated FIBC bag:

Function:

Designed to allow airflow through the bag, preventing moisture-related damage to stored products, especially perishable food items.

Construction:

Made from a specially woven polypropylene fabric with integrated ventilation strips or holes that facilitate air circulation.

Applications:

Primarily used in the agricultural and food industries for storing and transporting fresh produce like onions, potatoes, fruits, etc.

Customization:

Can be customized with different capacities, top and bottom closure options, and safety factors depending on the product being handled.