

## Cook-In Bags

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Cryovac® Cook-In Bag products allow high temperature cooking, providing numerous advantages for processors. Cooking at higher temperatures makes it possible for a greater variety of protein products to be packaged in the bags safely and with reduced risk of pathogen contamination. Higher cooking temperatures also reduce cooking cycle times, improving throughput and enhancing product tenderness. The product shrinks better and has improved clarity, toughness and flatness. It also incorporates Cryovac® Grip & Tear® easy open features, introducing a greater level of convenience and improved food safety in deli and foodservice operations by reducing cross contamination associated with using knives and other sharp objects to open packages. The product also offers reduced film thicknesses to provide a sustainability benefit.

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**Sealed Air Corporation, [www.sealedair.com](http://www.sealedair.com) [1]**

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<http://www.foodmanufacturing.com/product-releases/2014/03/cook-bags>

**Links:**

[1] <http://www.sealedair.com>