

Cook-In Bag



Company introduces the new cook-in bag product. Processors, retailers and foodservice operators are presented with packaging performance for ham, turkey, roast beef and other processed meats. The bag will enable higher temperature cooking, making it possible for a greater variety of protein products to be packaged in cook-in bags safely and with reduced risk of pathogen contamination. The higher cook temperatures also reduce cooking cycle times, which can enhance product tenderness. Product shrinks better and has improved toughness and flatness. The bag will feature improved food safety in deli and foodservice operations by reducing cross contamination associated with using knives and other sharp objects to open packages. The bag film thickness is reduced by as much as 26 percent compared to other cook-in bags.

Cryovac www.cryovac.com [1]

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<http://www.foodmanufacturing.com/product-releases/2014/06/cook-bag>

Links:

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