

Cooking Bacon in Mylar® COOK films



August 24, 2014

Bacon in Mylar® COOK

Successfully packaged and cooked Bacon in Mylar® COOK

Convenience and Safety:

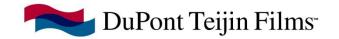
- From the refrigerator to the oven no prep required
- Eliminates the need to handle raw meats
- Prevents contamination of countertop, cooking surfaces, etc.
- Self Venting Feature: do not have to slit package
- Cool to the Touch out of the oven
- Easy Peel lid out of the oven for simple product removal
- Vacuum packaging reduces freezer burn and oxidative rancidity
- Minimal to no clean up required

Both Home Oven and Microwave

- Typical home oven conditions are 375°F for 30 minutes for 4 slices of Bacon
- Typical microwave conditions are 2-3 min using a 1000 W unit for 4 slices of Bacon
- Microwave typically yielded a crispier bacon

Tested with and without a soaker pad

- Better performance with a soaker pad
- Absorbs grease and provides a crispier bacon



Microwave with a Soaker Pad







After Lid was Peeled Off



Home Oven without a Soaker Pad

- 375°F for 30 minutes for 4 slices of bacon
 - Samples placed on baking sheet seal side up on middle rack of oven
 - All packages were cooked with lidding film sealed
- Some grease pooling in the package
- Chewy, firm and slightly crispy on edges; Good flavor





Home oven with a Soaker Pad

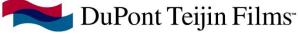
- 375°F for 30 minutes for 4 slices of bacon
 - Samples placed on baking sheet seal side up on middle rack of oven
 - All packages were cooked with lidding film sealed
 - Sirane® Dri-Fresh Supreme SA9489 soaker pad used
- Were able to obtain crispiness across the strip and crunchiness at the ends of the strip
 - Samples did not shrink significantly
 - Samples tended to be flat to slightly wavy in appearance



Empty package







Bacon in Mylar® COOK

- Assess with customer focused project:
 - Retail vs. Food Service
 - Weight of meat / number of slices / package
 - Thickness of the slices
 - Management of grease
 - Cooking methods, cooking time, and overall optimal cooking performance
 - Optimal size and shape of package; Sealing conditions
 - Impact to taste, browning, crisping, and overall product quality.