

Cooking Bacon in Mylar® COOK films



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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

Out of Microwave



After Lid was Peeled Off



Crispy & Crunchy!

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.