

Packaging and Cooking Eggs in **MYLAR® COOK**

*Patented rollstock thermoforming film for high
temperature cook in applications*



***2011 Innovation Award Winner
from the Institute of Food
Technology***

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MYLAR® COOK

- FDA compliant under 21CFR177.1630 for direct food contact during oven cooking temperatures up to 425°F
- CFIA and HPFB compliant in Canada
- EU compliant
- Meets the BRC/IoP Global Standard for Packaging
- ISO 9001 Certified, HACCP

- Offers a “No Touch” cook experience
 - Freezer or Refrigerator to the Oven convenience
 - Prevents cross contamination of cooking surfaces
- Reaches required Core Temperature more consistently
- 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

MYLAR® COOK

- Designed to run on standard roll stock thermoforming equipment
 - Fast dwell time translates to increase cycle/min
 - Broad forming and sealing temperature range provides broader window of operability
- Superior Thermal Properties
 - Holds up well under -70° C Cryogenic conditions
 - High temperature performance up to 425° F (224° C)
- Excellent Seal integrity
 - Pressure Burst 12" - 15" of Hg
 - Shear Force Strength
 - Over 35 lbs of force seals still intact
 - Sealant chemistry holds up well under frozen conditions
- Exceptional Mechanical Properties
 - Tear Initiation at 10 lbs
 - Tear Propagation over 1,000 g/in
 - Puncture resistance up to 20 lbf
 - Elongations over 200 - 250%
 - Tensile strength at break at 20,000 psi

Raw Eggs in MYLAR® COOK



Package after cooking



Eggs after cooking



MYLAR® COOK value proposition

- **Food Safety**
- **Broad Regulatory Compliance**
- **Reaches core temperature more consistently**
- **No Touch Cook Experience**
- **Freezer to Oven Convenience**
- **Superior Cook Quality**
- **Reduces Cook Time**
- **Eliminates Freezer Burn and Oxidative Rancidity**
- **Supports value add marinated portions**
- **Self Venting Feature**
- **Sustainability**
- **Machine Efficiency**
- **Superior Packaging Integrity**

MYLAR®
TRUSTED FILM SOLUTIONS

*Engineered for
Sustainability*

*Safety you
can Trust*

*Cutting Edge
of Convenience*