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 crisper bacon

• Tested with and without a soaker pad
  – Better performance with a soaker pad
  – Absorbs grease and provides a crisper bacon

DuPont Teijin Films™
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
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.