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
  - Sheer 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