



Mylar[®] COOK for Soup Applications

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- Package Construction:
 - 600ga Mylar CKFP as the forming web
 - 200ga Mylar CKP5 as the sealant capping web
- Runs on standard Multivac, Reiser, Ulma
 - Heat over forming required
- Mylar[®] is FDA, EU, CFIA compliant for direct food contact for high temperature cooking applications up to 425°F
- Sealant capping web will Self Vent during cook cycle for Safe Steam Release
- Vacuum Packaging eliminates Freezer burn and oxidative rancidity
- Have run some trials in Turbo Chef / Merry Chef
 - Must tune to not exceed 425°F

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Top view of frozen tomato basil
soup puck



Bottom view of frozen
tomato basil soup puck

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Bowl:

- A frozen puck was set in a deep, wide bowl, seal side up for cooking



Plate:

- A frozen puck was placed on a small plate seal side up before cooking

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Frozen Puck



After Heating

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Bowl



Plate

Chicken Noodle After Heated



Ready to Eat!



- Heating in both a bowl or on a plate worked well
- As the package inflated from the pressure caused by the steam, the package took on its original shape.
- One small vent formed consistently on each package

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Serving the Soup

1. A small vent formed during cooking.
2. Before serving, the formed vent was widened by pulling the seal apart along the length of the vented side.
3. Holding the package by the edges of the package, the contents were slowly poured into the bowl.