

# Corn on the Cob Flow Wrapped in MYLAR® Film

# Sample Parameters

- Fresh, yellow corn on the cob was purchased from local grocery stores
  - Sold in refrigerated display case
- Corn was shucked, washed, and patted dry before packaging



# Flow Wrap Parameters

- Non-perforated Mylar® OL (100 gauge) film was evaluated
- Flow-wrapped packages were made by hand
- Packaged samples were refrigerated overnight before cooking



# Microwave & Home Oven



## Home Microwave Oven

GE Profile

1200W

Turntable

Large Cavity (2.2 cu ft)

**Please Note:** Samples were tested by placing them directly on to the microwave's turntable



## Electric Range & Home Oven

Kitchen Aid

**Please Note:** Samples were placed on foil lined baking sheets and baked on the center oven rack

# Microwaved Corn on the Cob

- Film: Mylar® OL (100 ga)
- Weight: 196.3 g
- Microwaved (1200W; turntable) at 100% power for 3.5 min
- Tender & sweet
- Package vented along fin even though sample was cooked fin side down
- The package was easy to peel open from the vent
- Nice aroma



# Home Oven Baked Corn on the Cob

- Film: Mylar® OL (100 ga)
- Weight: 178.9 g
- Baked in an electric home oven at 425°F for 30 min
- Browned where it touched the pan
- Sweet and tender
- Tiny vents develop at one end
- Package was peeled along the vent and then the corn was slid out of the package
- The cooked corn left the baking sheet clean
  - Note: All brown spots on the foil pictured to the left were from the previous product cooked on the same foil covered baking sheet.



Bottom sides of cooked sample

# Findings & Recommendations

- 1000L provided a quiet vent, good peel-ability and wonderful visual appeal (high clarity). Worked well in both microwave and home oven.
- Test different sealing temperatures to optimize venting and peeling:
  - Try temperatures ranging from 250-350°F
  - Try sealing ends at a higher temperature than fin
- Test application on flow wrap machine
- Determine transmission rates required for fresh, refrigerated corn on the cob, and possible perforation options

# Disclaimer

- The information provided herein is offered as a possible helpful suggestion in experimentation you may care to undertake along these lines. It is subject to revision as additional knowledge and experience is gained. DuPont Teijin Films makes no guarantee of results and assumes no obligation or liability whatsoever in connection with this information.
- Note: the cooking instructions provided herein are based off electric home ovens and combi-convection ovens, oven temperatures and performance may vary.
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