

Cryovac® Oven Ease™ Bag



Product Features

- Combines Cryovac® vacuum packed freshness with cooking convenience
- Eliminates pre-cook preparation- just place the product in the oven and cook while doing other things
- Delivers tender, consistent results no matter who is cooking
- Quick and easy clean up with a one-step package
- Good for cuts of meat consumers are unsure how to cook
- Offers new opportunities to expand seasoning choices
- No need to touch the uncooked product, prevents cross-contamination

Applications

- Ideal for pre-seasoned or pre-marinated products
- Roasts
 - Ribs
- Tenderloins
 - Poultry
- Pre-cooked pulled pork, hamburger patties, chicken pieces
- Re-heat fully cooked products such as hams and smoked turkeys

Specifications

- Heavy duty and abuse resistance materials available in multiple gauges (2, 2.5 and 3 mils)
- Suitable cooking temperatures: up to 375°F (190° Celsius) for 4 hours, depending on application

Compatible Equipment

- Runs successfully on a wide variety of heat sealing equipment including rotary vacuum chamber machine

Product Benefits

For the processor

- Packaging runs on existing equipment, so it allows processors to turn a commodity product into a value-added product without additional capital expense
- Better utilization of certain cuts of meat that today's consumers are reluctant or unsure of how to cook
- Heavy duty and abuse resistant for safe shipping and distribution
- Hermetic, leak-resistant seals to protect during all stages of distribution
- Excellent shelf life
- Multiple gauges available

For the retailer

- Offers innovation and convenience in the fresh meat aisle, opportunity to develop a new market segment
- Meets consumer demands for hassle-free meal prep and the convenience of unattended cooking
- Expands ability to move certain products, encourages trial of products shoppers may not know how to cook
- Vacuum packaged for freshness and extended shelf life
- Breadth of seasoning options

For the foodservice operator

- Extended hold time in the packaging keeps products warm and moist until you're ready to use them
- Creates flavor consistency for seasoned products
- Opportunity for menu expansion and limited time offers; breadth of seasoning options offers the ability to offer seasonal or regional offerings
- Promotes labor efficiencies by reducing prep and clean-up time
- Offers labor and food safety benefits by simply placing the product directly in the oven
- Capability to re-heat cooked products for institutional foodservice items such as pre-cooked hamburgers for school lunches

For the consumer

- Offers hassle-free meal preparation and the convenience of unattended cooking
- New meal options with cuts that consumers are reluctant or unsure of how to cook
- Healthful "real" food, real easy
- Don't have to handle raw meat
- Packaging keeps product warm and moist until ready to be served
- Easy clean-up, no-mess cooking

Cryovac® Oven Ease™ Bag - Properties

HC2X40, HC2X40 Heavy, HC2X70, HC2X70

Appearance	Transparent
Forms Available	End Sealed Bags (taped and loose)
Widths (In.)	7-16
Lengths (In.)	10-26
Thickness (mil.)	2.0, 2.5, 3.0
Gloss (%)	Greater than 75
Haze (%)	Less than 8
Instrumented Impact: Peak Load (lbs.)	Greater than 100
Oxygen Permeability (cc/m ² day atm @ 73°F, 0% RH)	Less than 20
Oxygen Permeability (cc/m ² day atm @ 40°F, 100% RH Inside, 50% RH Outside)	Less than 7
Tensile @ Break (psi)	28,000-33,000
Elongation @ Break (%)	100-150
Modulus (psi)	300-350
Tear Propagation (grams)	70-80
Temperature Range	Up to 375°F or 190°C*
Cook Time Range	Up to 4 hours
Free Shrink at 185°F (%)	5-20
Free Shrink at 250°F (%)	25-40
Free Shrink at 300°F (%)	40-60
Free Shrink at 350°F (%)	60-80

*Temperatures above 375°F (190° Celsius) need to be approved on a case-by-case basis. (see Applications Development and Support)

Note: These are typical values and are not intended for use as limiting specifications.

This information represents our best judgment based on work done, but the Company assumes no liability whatsoever in connection with the use of information or findings contained herein.

These materials comply with the requirements of the Federal Food, Drug, and Cosmetics Act, as amended, for the packaging of food. To obtain further information regarding the specific requirements and limitations for the use of this packaging material with food products, contact Cryovac Customer Service for a Letter of Guarantee.



Cryovac Food Packaging Systems
 PO Box 464, 100 Rogers Bridge Road
 Duncan, SC 29334
 800-845-3456 Fax: 864-433-2134
 Cryovac.mkt@sealedair.com
 www.cryovac.com

Our Products Protect Your Products®

Corporate Office: Sealed Air Corporation,
 200 Riverfront Boulevard, Elmwood Park, NJ 07407 www.sealedair.com
 © Reg. U.S. Pat. & TM Off. © Sealed Air Corporation (US) 2010. All rights reserved. Printed in the U.S.A.
 The "9 Dot Logo" and "Sealed Air" are registered trademarks of Sealed Air Corporation (US).

05/2010