

CRYOVAC®

Cook-in Bags

Improving processing
of smoked and
processed meats.



The first **Cryovac® Cook-in bag** for smoked and processed meats was launched more than 30 years ago. Since then, processors have eagerly adopted **Cook-in bag** technology to control costs while improving product quality, safety and shelf life.

COMPREHENSIVE SOLUTIONS

The **Cook-in (CN series)** portfolio encompasses nine different structures, each with attributes targeted to a specific market need. The entire product line has been redeveloped using today's best resin and manufacturing technology to offer the highest quality. Additionally, all materials in the **Cook-in** portfolio are available with knifeless, easy-open **Grip & Tear®** technology. Worker and food safety is increased through the elimination of knives, while operational efficiency is maximized through reduced product damage and waste.

VERSATILE APPLICATIONS

Cook-in materials are ideal for smoked and processed meats, including turkey, roast beef and ham. The following materials are available in a variety of sizes and gauges.

- CN615 Barrier, medium adhesion
- CN515 Barrier, high adhesion
- CN535 Barrier, non-adhesion, high temperature cook
- CN545 Barrier, non-adhesion, standard cook
(standard or heavy gauge)
- CNP310 Barrier, post pasteurization (standard or
heavy gauge)

TOTAL SOLUTIONS FOR PROTEIN

The new **Cook-in** portfolio offers optimal cook time/temperature, shrink, toughness and optics to maximize product performance.

To learn more about **Cook-in** bags and Sealed Air Food Care's complete packaging portfolio, visit www.sealedair.com/foodcare.