



Colored Cook Chill Bags

Plascon
FOOD SOLUTIONS



Colored Cook Chill Bags from Plascon Food Solutions are made from durable multi-layer film that protects the flavors and aromas of foods made using the cook chill process.

Why Use Colored Cook Chill Bags?

- Reduce the Need for Labels
- Assist with Quick Identification
- Separate Various Products in Color-Coded Packaging, such as:
 - Allergen Foods, like Nuts, Dairy, Shellfish and Seafood
 - Gluten Free Offerings
 - Vegetarian or Vegan Products

BAG FEATURES

Colored Cook Chill Bags are available in handle and angle seal in 1/2, 1 and 2 gallon sizes, with standard colors in red, green or blue. Other sizes and colors are available upon request with minimum order quantities.

Longer Product Life: Oxygen and moisture barriers provide increased protection of flavors. The low rate of gas transmissions safeguards flavor components throughout distribution.

Superior Durability: The material is designed to withstand the rigors of handling and distribution. Tears are extremely difficult to initiate or propagate. This toughness allows the filled bag to be tumbled inside a chiller without danger of rupture. The bag resists the hydraulic pressures exerted by packaged liquids during transportation.

Positive Closure: The casing is sealed on one end with an angled seal that maximizes product yield when emptied.

Improved Sanitation: From the time they are placed in the kettle for cooking, foods are untouched. They can be pumped directly into the bag at above-pasteurization temperature, sealed and chilled rapidly, which assures greater protection against bacteria.

Recommended temperature range for Plascon Cook Chill Bags is -20° F to 212° F.



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