A GUIDE TO THE COOK CHILL PROCESS

Plascon
FOOD SOLUTIONS

PACKAGING
EQUIPMENT
EXPERTISE

Industry Partners

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THE COOK CHILL 7-STEP PROCESS

1. **Cook**
   Food is prepared on site or at a central location under highest quality control standards and cooked in volume.

2. **Bag Fill**
   When perfectly done and still above pasteurization temperature, food is filled directly into bag to ensure strict sanitation.

3. **Bag Seal**
   Bag is then securely closed with a heat seal system or clip closure. Hand or foot-operated sealers are available.

4. **Chill**
   The sealed bag is immediately chilled to arrest the cooking process and lower core temperature to 40º F. Chill with an ice bath or a tumble chiller.

5. **Store**
   Filled bags are stored and/or shipped refrigerated or frozen. The lightweight, durable bags stack easily minimizing storage space and shipping costs.

6. **Retherm**
   At serving location, product can be reheated in a steamer, immersed in hot water or the bag may be opened to empty contents into a kettle or serving pan.

7. **Serve**
   Aroma, taste, texture...the final presentation delivers quality, ‘fresh cooked’ goodness.

A GUIDE TO COOK-

The Cook Chill System is a major advance in prepared foods technology that ensures consistent quality in every batch, at every location, while reducing labor required for preparation and serving. **Cook Chill bags** from **Plascon Food Solutions** are a key component in the system.

**The Central Preparation Concept**
Basically any food of pumpable consistency can be cooked and prepared at peak quality with this revolutionary system. This includes soups, chowders, sauces, gravies, gelatins, chili, stews, casseroles, pasta dishes, pizza toppings, and many more.

**Optimum Sanitation Throughout**
Once the raw ingredients go into the cooking kettle, the food is never again exposed to handling. The Plascon bag is used for packaging, storing, distribution and reheating. This unique, multilayered material also prevents crossover of flavors or odors in distribution. The foods are packaged at above pasteurization temperature, and not exposed to air until the bag is opened for serving.

**Freshness and Quality**
Each batch is a ‘prescription’ for freshness and quality. This centralized preparation enables foodservice operators to maintain absolute control over uniformity and quality. All recipes are precisely measured and cooking cycles carefully monitored. Foods are cooked to proper doneness, never over- or undercooked. Thus, every serving location, no matter how distant, is assured uniform flavor, texture and quality. Best of all, even after weeks in storage, the foods taste as if they were freshly prepared.
A Proven, Successful System

The Cook Chill System is now in use by leading foodservice operators nationwide, helping them serve a broader variety of fresh-tasting foods with new ease and consistency.

CHILL: THE PROCESS & THE BENEFITS

Family-style restaurant chains are supplying a wide variety of soups and entrees to their stores. A leading Mexican-food chain, for example, is packaging everything from chili con queso to refried beans.

A health care facility is supplying satellite locations from its central commissary, upgrading the quality of its “institutional” fare and realizing significant economic benefits in labor management and foodservice operations.

And a supermarket chain’s central commissary is efficiently supplying in-store delis with soups, chili and a variety of hot entrees.

Other Benefits

Cook Chill Bags from Plascon Food Solutions work equally well for refrigerated or frozen foods. The Plascon bag withstands temperatures ranging from -20 F to 212 F.

Savings in manpower can be substantial, since highly skilled personnel (dietitians, chefs, etc.) are needed only at the central kitchen. No trained cooks are necessary at the serving locations; even part-time employees with minimal training are capable of reheating and serving. And, because so few pots and pans are used at the commissary and serving site, cleanup requires less time and labor.

Use of Cook Chill Bags is more environmentally-friendly than cans. Less packaging is needed and overall weight is greatly reduced making shipping much more economical.

Storage and inventory are easier to handle, too. Each package is identified by content and packaging date and is easily stackable minimizing storage space requirements. Deliveries can be reduced; each satellite can maintain fresh inventory in its own cooler with assured 30-day shelf life from date of packaging.

The Plascon Difference

Plascon Cook Chill Bags are made with advanced, co-extruded, multi-layer, translucent film designed specifically for the application. The films are made with oxygen and moisture barriers to provide better flavor protection.

Plascon Bags guarantee a quality seal, increasing the shelf life of your contents.

Plascon Cook Chill Bags provide:
- Sensible Storage Options-smaller, more convenient, stackable pouches as compared to #10 cans
- Sterile Environment - Eliminate the risk of sharp edges and metal clips falling into food
- Cost Efficient Packaging - lower per bag cost compared to #10 cans and clipped casings
- Minimal Inventory Storage - sealed bags optimize inventory by using 75% less space than clipped casings

Plascon offers complete Cook Chill systems including equipment, bags, aluminum clips and labels for all of your Cook Chill needs.

TRY COOK CHILL TODAY
WITH A PLASCON STARTER SET

Set Includes:
- Ring/Fill Stand
- Bag Sealer
- 100 Cook-Chill Bags
- 100 Adhesive Labels
- Delivery Included in the Continental US
Plascon is proud to partner with DC Norris, market leaders in providing the best manufacturing food processing and packaging machinery. Together, Plascon and DCN will fully equip your facility with the machinery and supplies to suit any size foodservice requirements.