

# A GUIDE TO THE COOK CHILL PROCESS



## Plascon

FOOD SOLUTIONS



Industry Partners



PACKAGING  
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[plascongroup.com](http://plascongroup.com)

# 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 40° 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. Reheat

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.

Contact your



### 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.

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.

# 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.

### 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



sales representative  
for current pricing.



## Cook Chill Bags

Cook Chill Bags range from both Angled Heat Seal and Straight Heat Seal, as well as Handle bags and Clipped Pouches.



## Mini Chill

The perfect solution for chilling Cook Chill Bags in foodservice operations with minimal floor space. Combine with a Cook Chill Starter Set to provide everything needed to start using the Cook Chill process.



## Aluminum Clips

Full range of aluminum clips for closing any type of casings, sausages, bags, nettings, sacks, etc.



## Cooking Equipment

Steam-Jacketed Kettles, Cook-Tanks, Holding & Mixing Vessels and the revolutionary Jet Cook System. Cook Chill Combo units also available.



## Manual Clipper

Easy to use and maintain, the Tipper Tie THZ400 manual clipper seals bags easily and efficiently with a secure, crossover clip closure, saving you time and manual effort.



## Chillers

Tumble Chillers from 80 to 265 gallons. Water or glycol cooling systems.



## Tyvek Tape

Tyvek Tape is a highly durable, water-resistant alternative to traditional adhesive labels. Available on a roll with or without perforations in a variety of widths.



## Cook/Quench/Chill Units

Unique systems prepare rice, vegetables, beans and pasta products automatically. 79 to 198 gallon capacities.



## Chart Paper & Pens

Recording charts and pens display and record data and events pertinent to tracking operations such as process control, temperature, humidity, pressure, voltage, current, natural gas flow, and other parameters.



## Jet Cook Systems

Revolutionary system that dramatically decreases cooking time while eliminating burn-on and improving blending of dry ingredients.



## Stack/Nest Crates & Dollies

Durable crates and dollies for storing and transporting foods and food pouches. FDA/USDA compliant and NSF listed.



Scan to learn more about Cook Chill on YouTube



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.

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