



Plascon™

COOK CHILL BAGS

Heat Seal / Handle / Angle Heat Seal / Clipped / Colored

7-LAYER COOK CHILL BAGS PROVIDE SUPERIOR STRENGTH & DURABILITY

Plascon's Cook Chill high performance 7-layer films are made specifically to handle the rapid temperature drops of hot kettle-cooked foods which are then pumped or poured into the Cook Chill bag, submerged in an iced bath to be chilled, then stored, distributed, and ultimately reheated for serving. The superior strength of the bag enables it to withstand temperature extremes ranging from 212°F down to -20°F without compromising bag strength.

COLORED BAGS AVAILABLE



BENEFITS OF COLORED COOK CHILL BAGS:

- Allow products to be identified quickly
- Color codes can represent allergen foods (nuts, dairy, shellfish, seafood)
- Color codes can represent vegetarian or vegan products

HEAT SEAL BAGS

Heat Seal Bags offer significant cooling, storage and shipping advantages because the bags lay flat, and can be stacked in a cooler or box to maximize storage space. The flat design allows maximum surface content with chilled water or air during cooling to ensure that the product reaches 40°F or less in the time window required to meet food safety guidelines.



ANGLE HEAT SEAL BAGS

Angle Heat Seal Cook Chill Bags offer the same benefits as the standard heat seal bags with the added feature of angled corners to minimize the amount of food retained in the corners of the bag when emptying.



HANDLE BAGS

Handle Bags also offer the same benefits as heat seal bags, but offer a convenient integrated handle to facilitate the handling of the bag when filled with hot liquids. Handle bags also feature an angle heat seal at the bottom which minimizes product waste from food being held in the corners of the bag after emptying.



CLIPPED BAGS

Clipped Bags are produced with one end sealed with an aluminum Tipper Tie Clip. The bags are then filled and can be sealed at the top of the bag with a clipper machine and another clip, or heat sealed with an impulse sealer. This method forms a tubular shape and makes it easier to store and carry product in an upright position.



7-LAYER COOK CHILL FILM FOR SUPERIOR STRENGTH
WITHSTANDS TEMPERATURES FROM 212°F TO -20°F

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			BAG SEAL TYPES			
ESTIMATED BAG VOLUME	ESTIMATED WEIGHT CAPACITY	BAG SIZE (W X L)	HEAT SEALED	ANGLE HEAT SEALED	CLIPPED BAG	HANDLE BAG
1 PINT (16 oz.)	0.5 - 1.5 LBS	* 6" X 8"	•			
1 QUART (32 oz.)	1 - 2 LBS	* 6" X 12"	•			
3 PINTS (48 oz.)	2 - 3 LBS	* 8" X 18"	•			
1/2 GALLON (64 oz.)	3 - 5 LBS	* 10" X 18"	•	•	•	•
1 GALLON (128 oz.)	8 - 10 LBS	* 10" X 24"	•	•	•	•
1.25 GALLONS (160 oz.)	10 - 12 LBS	12" X 18"	•	•	•	•
1.25 GALLONS (160 oz.)	10 - 12 LBS	10" X 26"	•	•	•	•
1.5 GALLONS (192 oz.)	12 - 14 LBS	10" X 28"	•	•	•	•
2 GALLONS (256 oz.)	15 - 18 LBS	* 10" X 30"	•	•	•	•
2 GALLONS (256 oz.)	15 - 18 LBS	12" X 24"	•	•	•	•
3 GALLONS (384 oz.)	18 - 20 LBS	* 12" X 30"	•	•	•	•
3 GALLONS (384 oz.)	20 - 22 LBS	* 20" X 24"	•	•	•	
4 GALLONS (512 oz.)	25 - 32 LBS	20" X 30"	•	•	•	

* DENOTES COMMON SIZED COOK CHILL BAGS

Other sizes available including special orders. Cook Chill materials comply with the requirements of the Federal Food, Drug and Cosmetics Act, as amended, for the packaging of all foods, with the exception of high alcoholic substances, at temperatures -20°F to 212°F.

PLASCON COOK CHILL BAG FEATURES

LONG PRODUCT LIFE: Plascon's materials are designed as oxygen and moisture barriers to provide increased protection of flavors. The low rate of gas transmission safeguards volatile flavor components throughout distribution.

SUPERIOR DURABILITY: The material is designed to easily withstand the rigors of handling and distribution. Tears are extremely difficult to initiate

or propagate. Its toughness permits the bag to be tumbled inside the chiller without danger of rupture. The bag resists hydraulic pressures exerted by packaged liquids during transportation.

POSITIVE CLOSURE: Bag is pre-clipped or sealed on one end. After filling, the open end is then closed with a clip or impulse sealer. A contents label with code dating can be attached to the clip or affixed to the bag itself.

IMPROVED SANITATION: From the time the are placed in the kettle for cooking, foods are untouched. They can be pumped directly into the bag at above pasteurization temperature, which assures greater protection against bacteria.

MULTIPLE PRODUCT CONFIGURATIONS: Heat Sealed, Angle Heat Sealed, Handle Bags and Clipped Bags.

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