



**Plascon™**

# COOK CHILL BAGS

Plascon provides everything needed for centralized preparation and storage of foods of pumpable consistency

- Optimum Sanitation
- Centralized Preparation for Consistent, Optimum Food Quality
- Safe, Extended Shelf-Life
- Substantial Labor Savings



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## THE COOK CHILL PROCESS

# A GUIDE TO COOK CHILL & ITS MANY BENEFITS

## A Proven, Successful System for Operations Big & Small

**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.**

### Quality & Consistency

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

### Refrigerated & Frozen Foods

Cook Chill bags from Plascon work equally well for refrigerated or frozen foods. Plascon bags are manufactured to withstand temperatures ranging from -20°F to 212°F.

### Food Safety & Sanitation

- Reduced human intervention minimizes risk of contamination
- Centralized control of production & product handling
- Accurate control of heating & cooling
- Rapid chilling and low temperature storage

### Labor Savings

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 to reheat and serve. Because so few pots and pans are used at the commissary and serving site, cleanup requires less time and labor.

- Centralized purchasing and production
- Increased productivity
- Scheduling flexibility
- Centralized kitchen
- Larger batch production
- Reduced production hours

### Food Cost Savings

- Cooking in bulk
- Prolonged shelf life
- Increased ingredient control
- Increased inventory control
- Decreased waste
- Higher yields

### Energy Savings

- Centralized kitchen
- Larger batch production
- More efficient heating
- Reduced production hours

### Storage & Inventory

Cook Chill bags are identified by content and packaging date and are 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.



# 7-STEP COOK CHILL PROCESS

1



**COOK** - Food is prepared on site or at a central location in larger volumes to exacting standards.

2



**BAG FILL** - When perfectly cooked and still above pasteurization temperature, food is filled directly into the Cook Chill bag.

3



**BAG SEAL** - Bag is then securely closed with a heat seal system or clip closure.

4



**CHILL** - The sealed bag is immediately chilled (with an ice bath or tumble chiller) to stop the cooking process and lower core temperature to 40°F.

5



**STORE & TRANSPORT** - Filled bags are stored and/or shipped refrigerated or frozen. The durable Cook Chill bags stack easily requiring minimal storage space and decreasing shipping costs.

6



**RE THERM** - At serving location, product can be steamed or immersed in hot water while still in the bag or emptied into a kettle or pan.

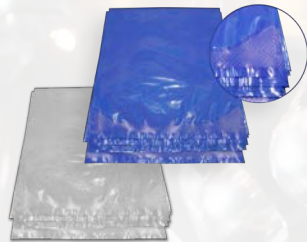
7

**SERVE** - Aroma, taste and texture of the served product retains all of the fresh cooked qualities.



# COOK CHILL BAGS & ACCESSORIES

COLORED FILM OPTIONS AVAILABLE  
WITH MINIMUM PURCHASE REQUIREMENTS



**ANGLE HEAT SEAL  
BAGS**



**CLIPPED  
BAGS**



**STRAIGHT HEAT SEAL  
BAGS**



**HANDLE HEAT SEAL  
BAGS**



**IMPULSE  
SEALERS**



**MANUAL  
CLIPPER**



**ALUMINUM  
CLIPS**



**CRATES &  
DOLLIES**



**MINI  
CHILL**



**RING  
STANDS**



**TYVEK  
TAPE**



**LABELS**

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.

**CONTACT US TO  
LEARN MORE ABOUT  
THE RIGHT COOK  
CHILL SOLUTIONS  
FOR YOUR  
OPERATION.**

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