



Coloured Cook Chill Bags

Plascon
FOOD SOLUTIONS



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

Why Use Coloured Cook Chill Bags?

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

BAG FEATURES

Coloured Cook Chill Bags are available in handle and angle seal in 2, 4, and 8 litre sizes, with standard colours in red, green or blue. Other sizes and colours are available upon request with minimum order quantities.

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

Superior Durability: The material is designed to withstand the rigours 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 maximises 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-pasteurisation temperature, sealed and chilled rapidly, which assures greater protection against bacteria.

Recommended temperature range for Plascon Cook Chill Bags is -28°C to 100°C.

**Plascon Packaging
Solutions LTD**

Bell Chambers
First Floor - Suites 1 & 3
39 Lower Gungate
Tamworth
B79 7AS - UK

T: + 44 (0) 1827 50067
F: + 44 (0) 1827 50373
sales@plascon-uk.com
plasconpackaging.co.uk

