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PRELIMINARY INFORMATIONS REQUIRED TO BEST USE OF BIOPAP TRAYS

A. Check the industrial process of the food preparations such as: sterilization process, pasteurization process, others.

B. Check the preparation and conservation process: Cook & Chill / Cook & Freeze / Re-Heating and the relevant temperature limits

1) COOK & FREEZE

1. Check the temperature of introduction of food in the tray
2. Check the sealing technology
 - 2.1 With film (which kind of film)
 - 2.2 With BIOPAP® lid
 - 2.3 Others
 - 2.4 Sealing temperature
 - 2.5 Sealing time
 - 2.6 Check the technology used
3. BLAST CHILLER (Yes or No)
 - 3.1 Temperature
 - 3.2 Time
4. DEEP FREEZING
 - 4.1 Time between end of cooking and freezing
 - 4.2 Deep freezing temperature
 - 4.3 Max. time of deep freezing storage
 - 4.4 Type of process and technology used

<u>ALTERNATIVE “A”</u>		<u>ALTERNATIVE “B”</u>	
5. RE-HEATING ON SITE	I	5. TRANSPORTATION BEFORE	I
5.1 Temperature	I	RE-HEATING	I
5.2 Time	I	5.1 Check temperature keeping mode	I
5.3 Type of Oven	I		
5.4 With/without film or lid	I		
6. EVENTUAL TRANSPORTATION	I	6. RE-HEATING	I
6.1 Check temperature keeping mode	I	6.1 Temperature	I
(e.g. isothermal container, steam	I	6.2 Time	I
insufflation, electric plate)	I	6.3 Type of Oven	I
6.2 Number of trays stacking levels	I	6.4 With/without film or lid	I
(1 level = no stacking)	I		
6.3 Separators between stacking levels	I		
6.4 Time of storage in isothermal container	I		

2) COOK & CHILL

1. Check the temperature of introduction of food in the tray
2. Check the sealing technology
 - 2.1 With film (which kind of film)
 - 2.2 With BIOPAP® lid
 - 2.3 Others
 - 2.4 Sealing temperature
 - 2.5 Sealing time
 - 2.6 Check the technology used
3. BLAST CHILLING
 - 3.1 Temperature of blast chilling
 - 3.2 Time of blast chilling
 - 3.3 Placement of trays in blast chiller (individual on carriage or multiple on plastic crates)
4. COLD ROOM
 - 4.1 Time of resting in cold room
 - 4.2 Temperature
 - 4.3 Number of trays stacking levels (1 level = no stacking)

<u>ALTERNATIVE “A”</u>		I	<u>ALTERNATIVE “B”</u>
		I	
5. RE-HEATING ON SITE		I	5. TRANSPORTATION BEFORE
5.1 Temperature		I	RE-HEATING
5.2 Time		I	5.1 Check temperature keeping mode
5.3 Type of Oven		I	
5.4 With/without film or lid		I	
6. EVENTUAL TRANSPORTATION		I	6. RE-HEATING/REGENERATION
6.1 Check temperature keeping mode	I		6.1 Temperature
(ex. isothermal containers, steam	I		6.2 Time
insufflation, electric plate)	I		6.3 Type of Oven
6.2 Time of storage in isothermal container	I		6.4 With/without film or lid

3) WARM DELIVERY WITH HOT FILLING

1. Check the temperature of introduction of food in the tray
2. Check the sealing technology
 - 2.1 With film – which kind of film
 - 2.2 With BIOPAP® lid
 - 2.3 Others
 - 2.4 Sealing temperature
 - 2.5 Sealing time
 - 2.6 Check the technology used
3. Transportation unit
 - 3.1 Type of case (isothermal, electric, steam insufflation)
 - 3.2 Number of trays stacking levels (1 level = no stacking)
 - 3.3 Presence of separators between the stacking levels
4. Transit time to destination
5. Others