

Thermo-Cook

**Oven Safe Film Packaging
for Ready to Cook Meals**



Fit our product to your application



Various
serving sizes



Personal or family
meals



Every day or special
occasions



At home or
on the go

Whole meal or controlled portions

EUROPE Plastopil B.V.

De Steiger 46
1351 AC Almere
The Netherlands

T. +31 36 767 1000
F. +31 36 540 4800
sales_eu@plastopil.com

ISRAEL Plastopil Hazorea Company Ltd.

Hazorea 3658100
Israel

T. +972 4 959 8800
F. +972 4 989 4250
sales_il@plastopil.com

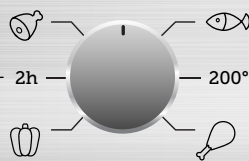
NORTH AMERICA Plastopil Inc.

250 Pehle Ave.
Saddle Brook, NJ 07663
U.S.A.

T. +800 659 5785
F. +1 201 250 8538
sales_na@plastopil.com

Thermo-Cook (TC)

A range of pouches, top webs, and thermoforming bottom web films for cooking sauce based products that go straight into the oven/microwave in the package



Thermo-Cook (TC) films and bags are recommended for roasting in an oven (200°C / 392 F up to 2 hr) or microwave. Suitable for cooking any kind of meat, chicken, fish or vegetables prepared with spices and sauces





Plastopil Films Keep Up with Cooking Trends

Thermo-Cook (TC) Product Range

TC	THICKNESS (μM/mil)	APPLICATION
TC L 221	21/0.84	Forming top web Pouches
TC B 224	24/0.96	Forming top web Pouches
TC L 332	32/1.28	Forming top web Pouches
TC L 335	35/1.4	Forming top web Pouches
TC B 338	38/1.52	Forming top web Pouches
TC B 440	40/1.6	Forming top web Pouches
TC L 445	45/1.8	Forming top web Pouches
TC L 480	80/3.2	Forming top web Pouches
TC HB 75-250	75-250/ 3-10	Forming bottom web Pouches

Thermo-Cook technology offers

a simple, clean, fast and fresh cooking experience

-  **Simple** - Easy to use, no handling of the food from store to oven, minimal preparations and cooking experience are needed
-  **Clean** - locks in the mess, cooks and browns without sticking, no splashes or pans to clean.
-  **Fast** - Reduces standard cooking time by 30-50% by holding in the steam, juices and heat to cook foods faster
-  **Fresh** - keeps food fresh all the way to the table



Supplier advantages

1. A wide range of available thicknesses and barrier levels
2. Good tear and puncture resistance
3. Seals through product residue, forms evenly with thicker corners
4. Reduces total packaging weight, offering excellent environmental benefits
5. Trap print options available without increasing film's thickness

A shift in the perception of the home cooked meal

Represented by:



The growing trend toward ready to cook meals



Healthy and easy to prepare substitutes for traditional meals



Busy parents - having careers and families looking for healthy, easy to cook at home products

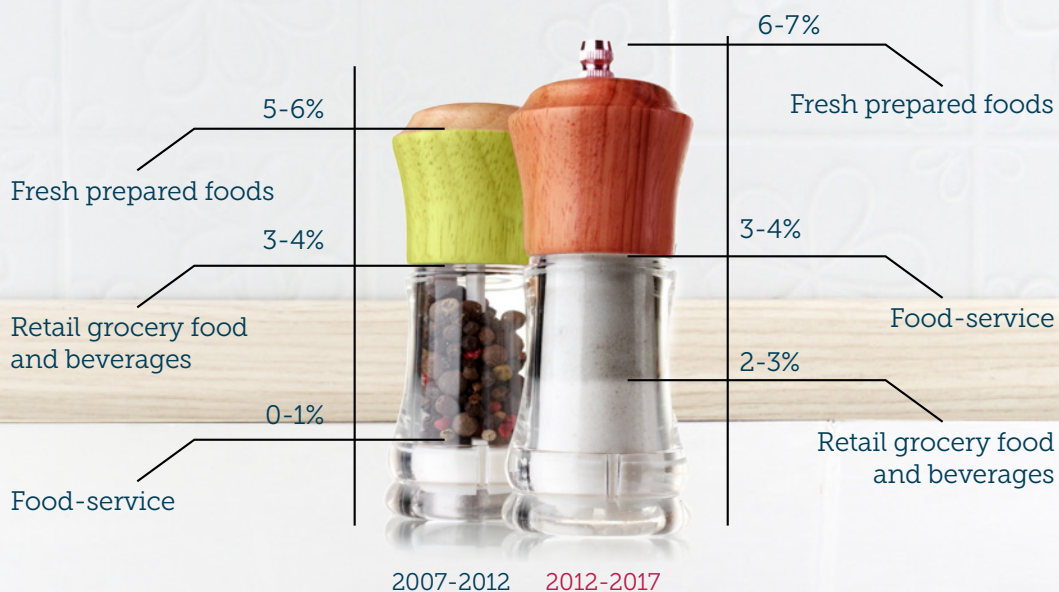


Millennials - adopting home cooking style, looking for high quality products with no hassle



Small Families - one and two person households, singles and couples

Ready Meals Segments as part of a Worldwide Growing Trend



Source : Technomic Analysis

Retailer Advantages

1. Versatile line display possibilities: any kind of meat, fish, chicken or vegetables
2. Good moisture barrier properties preserve moisture of the packed product during storage
3. Option for in-store "select your own dish" concept
4. Excellent clarity and gloss with print options enhances product's presentation
5. High level of food safety and hygiene – "no touch" concept - food inside the sealed pack is never touched until served, completely eliminating the risk of cross contamination

Market Trends



People today are busier than ever - the balance of work/home life is more difficult to manage



Consumers are interested in new products, upscale presentation and natural fresh foods



People are doing their best to live a healthy lifestyle and consume healthier foods



People would like to cook at home more often and are changing their cooking style to include more new experiences



The majority of people accept that fresh food is healthier and look for fresh ingredients in their diet

Consumer advantages

1. Easy to use with minimal preparation, no handling of the food from the store to the oven with no cooking experience needed
2. Secure handling and no spatter burns
3. Self venting – no need to pierce the package
4. The constant heat transfer during the cooking phase ensures consistent results and reduces cooking time by up to 30%
5. Significant reduction of product weight loss due to evaporation during cooking. Food retains nutritional value along with flavor