



ARCpet OvenCook®

Packaging Designed for Oven Cooking



50%
Less Plastic

COOK
IN A BAG

WITH SAGE & ONION STUFFING



FARM FRESH MEAT



ARCpet OvenCook® - Form Fill & Seal

Convenient, Consistent 'cook in bag' packaging using 50% less plastic than Polyolefin shrink wrap and tray packaging. ARCpet OvenCook® can be printed in Fixed Colour Gamut using our High Definition 8 Colour Flexographic Printing Press, which results in less inks being used. Our inks are also compatible with high temperature cooking and ARCpet OvenCook® is quality assured by both Smithers and Campden BRI.

Using ARCpet OvenCook® is easy; simply pre-heat oven as per on-pack instructions. Pierce the film where indicated, place the product which is hygienically packed in the 'cook in bag' into the oven and leave to cook! Consumers benefit from consistent cooking results, maximising flavour and juices which are collected in the reusable and recyclable aluminium tray.



Food Hygiene – Poultry Product is placed directly into the oven meaning consumers do not touch uncooked poultry, eliminating cross-contamination.

Product is cooked in the packaging which keeps the consumers oven clean. Includes self-venting 'Peel when Hot' function

Consistent Cooking Results: Cook in Bag process maintains flavour & juices maximising taste.

Key Features

- Excellent seal integrity – ideal for small pillow packs
- Self-venting - peels when hot function
- Excellent puncture and tear resistance
- Suitable for conventional and microwave ovens
- Available in Flow wrap and lidding formats

Benefits for the Packer

- ✓ Award-winning print standards for promoting your brand
- ✓ Product is protected and shelf-life is maximised
- ✓ Cook in Bag process preserves flavour, texture & freshness
- ✓ Easily stock a range of flavoured & seasoned products
- ✓ Suitable for Meat, Poultry, Fish, Vegetable & Ready Made Meals – value added sales

Benefits for Your Customer

- ✓ Easy Preparation – ideal for handling products flavoured with sauces, marinades or herbs
- ✓ Convenient – no preparation and no mess
- ✓ Excellent Shelf-life – preserves flavour, texture and freshness
- ✓ Suitable for microwave & conventional oven cooking
- ✓ Product is cooked in the packaging which keeps the oven clean
- ✓ Convenient & consistent cooking results

50% LESS PLASTIC

FIXED COLOUR GAMUT PRINTING
- LESS INKS USED

HIGH TEMPERATURE COOKING

APPROVED QUALITY ASSURED

REUSABLE & RECYCLABLE ALUMINIUM TRAY

CONVENIENT & HYGIENIC

COOK IN A BAG
WITH SAGE & ONION STUFFING

FARM FRESH MEAT



Fixed Colour Gamut Your Brand in Four Colours

First of all you need perfect register; we have invested in automatic proofing accurate to 20mu and a HD Flexographic printing press that can run 8 stations up 400m per minute at <50mu register, that's less than the diameter of a hair tip. We print at 157 line screen [above 120 line it is hard to see dots with the naked eye].