Packaging solutions

MultiCook™
The innovative MultiCook™ packaging concept serves current consumer trends regarding convenient and reliable preparation of high-quality food at home. Producers benefit from high potential for the diversification of their product range, and premium pricing options due to unique customer added value.

MultiCook™ enables efficient and automated packaging processes and increased sustainability due to improved recyclability of mono packaging material.

Each MultiCook™ application is individually designed to the customer’s requirements in terms of pack design, output and efficient use of resources. Reliability, durability and comprehensive service make each MULTIVAC solution a resilient link in your production chain.
MultiCook™: Maximum convenience and product quality

MultiCook™ revolutionises the preparation of oven-ready packaged foods. MultiCook™ is used for products containing protein, such as meat, fish and poultry, as well as vegetables and convenience foods. The primary applications are products that are flavoured with marinades, spices and sauces.

The food is prepared by the producer, packaged in thermoformable, oven-ready film and then frozen or refrigerated. The consumer simply takes them straight out of the refrigerator or freezer and places them in the oven or microwave to be cooked or baked.

The structure of the MultiCook™ films allows the seal seam of the pack to open by itself when a certain pressure is reached. The pack opening by itself allows the vapours from cooking or baking to escape. An additional steam valve, as often required by other oven-ready packaging, is not necessary with MultiCook™.

Preparation in sealed packs ensures flavours, and the inherent moisture in the product are retained to the maximum extent possible during the cooking process. At the same time, the handling of raw products is eliminated, the kitchen stays clean, and the consumer is guaranteed to get perfect results.

The films for MultiCook™ packs can be reliably processed on MULTIVAC thermoforming packaging machines with high efficiency. Short forming and sealing processes enable a high cycle output to be achieved. A wide forming and sealing temperature range of the films makes processing simple and reliable.
MultiCook™ benefits for consumers

MultiCook™ makes the preparation of foods containing protein such as meat, poultry, fish and other food products particularly easy and safe. Due to the preparation in the closed pack, aromas and the inherent moisture of the product are largely retained during the cooking process. At the same time, the handling of raw products is eliminated, the kitchen stays clean, and the consumer is guaranteed to get perfect results.

- Easy preparation: The packaged foods can be cooked in the package in the oven or the microwave
- The vacuum packaging prevents freezer burn and loss of flavours
- The taste and quality of the products is maintained in the package during the cooking process
- The cooking process is visible thanks to the transparent package
- Tender, juicy and crispy food due to innovative self-venting: Once a certain pressure is reached in the pack, it opens automatically in the oven, allowing the browning process to begin. The food browns in the pack and the aromas are retained.
- Shorter preparation and cooking time
- Excellent cooking results are achieved through uniform heat transfer to the food. Meat products remain tender and have a uniform consistency.
- Reduced use of salt and spices
- Increased sustainability due to improved recyclability of a mono material package
MultiCook™ benefits for producers

MultiCook™ is an innovative packaging concept which serves current consumer trends regarding convenient and reliable preparation of high quality food at home. At the same time, it offers producers high potential for the diversification of the product range, and premium pricing options for unique customer added value. Furthermore, MultiCook™ enables efficient and automated packaging processes, an increased sustainability due to improved recyclability of mono packaging material as well as the disensability of a secondary package.

- Due to cooking in a closed package, the more intense natural aroma of the food provides potential to reduce seasoning
- MultiCook™ packages are feasible for a pre cooking treatment which enables an additional extension of shelf life
- No delamination of films due to mono material
- Increased resource efficiency compared to standard ovenable packaging material
- Perfect product presentation thanks to crystal clear packaging material which keeps this property even during the cooking process
- MultiCook™ films are manufactured without antimony, therefore there is no antimony transfer to the food
**Optimised energy and cost efficiency**

Compared to other packaging concepts, MultiCook™ contributes to reducing packaging volume due to its excellent packaging material properties. MultiCook™ improves energy and cost efficiency of the value chain from packaging to logistics to food preparation. In order for the design of MultiCook™ packaging solutions to meet the needs of your products, MULTIVAC makes testing and development capacities available worldwide.

**High efficiency in the packaging procedure**

MultiCook™ films can be easily and reliably processed on MULTIVAC thermoforming packaging machines.

- Short forming and sealing processes enable a high cycle output and thus a high production output
- The large temperature ranges for forming and sealing ensure simple process control
MultiCook™ films

High process reliability and consumer safety
MultiCook™ films feature outstanding mechanical and thermal properties, allowing them to guarantee high process reliability and consumer safety.

They can be used in a temperature range of -60 to +220 °C, meaning the packaged food can be stored chilled or frozen, and be cooked in the oven or microwave.

In addition, MultiCook™ films offer high seal seam strength and contribute to optimised consumer safety. Their high puncture resistance allows the packaging of sharp-edged products.

The MultiCook™ top and bottom films are biaxially oriented films made of polyethylene terephthalate (PET). They are equipped with one heat sealable surface.

- Thermo-stabilized films for ovenable applications
- Excellent optical clarity
- PET mono material ensures improved recyclability
- Free of antimony, therefore no antimony can be transferred to the food

Compliance with guidelines and standards
MultiCook™ films meet all relevant requirements for food contact and high-temperature applications.

- Food and Drug Administration Regulation
- Conformity with relevant EU directives and regulations
Our services

**MULTIVAC services**
Our goal is that MULTIVAC packaging solutions will fulfil your demands and the legal requirements as quickly, efficiently and economically as possibly. To this end, our team of experts offers you a wide range of support services and technical assistance.

**MultiCook™ consulting**
Our team of experts provides customers with advice in regard to the packaging materials suitable for the respective application. All MultiCook™ films satisfy the highest in international standards for food packaging films. They completely fulfil BRC/IoP and all relevant ISO standards. All MultiCook™ materials are also inspected and tested by MULTIVAC.

**Package drawings and sample productions**
Following a process of consultation with our customers, an individual pack design is created from the complex product requirements. Using 3D pack drawings and sample productions, we then develop the best packaging for every product and for all output requirements. We have Application Centres worldwide for this purpose, which are equipped with state-of-the-art technology and a wide range of measuring equipment, and which are staffed by experienced application experts.

**Project management and putting into service of machines and lines**
From the initial idea to the first test run - a competent and experienced project team will be at your side during the implementation of your packaging solution, a team that will accompany you from the first evaluation to the final completion of the packaging project. Briefing your employees and the final acceptance, complete the putting into service.

**Training**
We offer comprehensive training courses for you to become familiar with the operation, servicing and care of your machine. Either at our worldwide training centres or with you on site. The coaching is practically based and is carried out right at the machine, and you also receive the written training material at the end. In this way you can fully realize the potential of your new MULTIVAC packaging solution.
MULTIVAC is one of the leading suppliers of integrated packaging solutions with a focus on packaging, processing, portioning, labelling and marking as well as inspection and handling. We build our market position on an innovative and cutting-edge technology and a comprehensive product portfolio, as well as on a longterm expertise and experience. Our customers benefit from our profound knowledge of processes and automation, the same as from our closeness to their business.

More than 1,000 sales advisors and service technicians work worldwide in our more than 85 subsidiaries. We are present on all continents and in all important markets. At all times and in all places we offer you expert advice and a comprehensive range of services covering all areas of packaging, as well as support you in achieving the best possible and most effective overall solution. Our technical service, combined with a rapid availability of spare parts, ensures that all MULTIVAC machines installed worldwide are at maximum availability.