

**CRYOVAC®**

HC2X40/HC2X70

## Oven Ease® Ovenable Bags

[sealedair.com/foodcare](http://sealedair.com/foodcare)



### OVERVIEW

The Cryovac® Oven Ease® ovenable bag combines vacuum packed freshness with cooking convenience. The bag eliminates pre-cook preparation and delivers tender, consistent results. Additionally, the package helps prevent cross contamination and provides quick and easy clean up. Oven Ease is ideal for pre-seasoned or pre-marinated meat, poultry, seafood and reheat applications for both retail and food service channels.

### CHARACTERISTICS

- Heavy duty and abuse resistance materials available in multiple gauges (2, 2.5 and 3 mils)
- Suitable cooking temperatures: up to 400°F for 4 hours, depending on application
- Runs successfully on a variety of heat sealing equipment, including rotary vacuum chamber machines
- Capable of standard informational printing

### APPLICATIONS

Roasts, ribs, tenderloins, poultry, pre-cooked pulled pork, hamburger patties and more.

## VALUE



FOOD SAFETY

- Heavy-duty and abuse resistant for safe shipping and distribution.
- Hermetic, leak-resistant seals to protect during distribution.
- Helps reduce cross contamination by cooking the product directly in the package.



OPERATIONAL EFFICIENCY

- Specifically designed to run on existing vacuum packaging equipment, allowing processors to turn a commodity product into a value-add without additional capital expense.
- Better utilization of certain cuts of meat that today's consumer are reluctant or unsure of cooking.



SHELF LIFE EXTENSION

- Excellent barrier properties.



BRAND BUILDING

- Creates flavor consistency for seasoned products.
- Offers consumers hassle-free meal prep and convenience of unattended cooking.

### TECHNICAL INFORMATION

DATA	VALUES
Appearance	Transparent
Widths (in)	End Sealed Bags (taped and loose)
Lengths (in)	7-16
Thickness (mil)	10-26
Gloss (%)	Greater than 75
Haze (%)	Less than 8
Instrumented Impact: Peak Load (lbs)	Greater than 100
Oxygen Permeability (cc/m <sup>2</sup> day atm @ 73°F, 0% RH)	Less than 20
Oxygen Permeability (cc/m <sup>2</sup> day atm @ 40°F, 100% RH Inside, 50% RH Outside)	Less than 7
Tensile @ Break (psi)	28,000-33,000
Elongation @ Break (%)	100-150
Modulus (psi)	300-350
Tear Propagation (grams)	70-80
Temperature Range	Up to 375°F or 190°C*
Cook Time Range	Up to 4 hours
Free Shrink at 185°F (%)	5-20
Free Shrink at 250°F (%)	25-40
Free Shrink at 300°F (%)	40-60
Free Shrink at 350°F (%)	60-80

\*Temperatures above 375°F (190° Celsius) need to be approved on a case-by-case basis. (see Applications Development and Support)

Note: These are typical values for Cryovac® films. They are not intended for use as limiting specifications. All tests Performed under standard conditions, unless noted.

This information represents our best judgement based on work done, but the Company assumes no liability whatsoever in connection with the use of information or findings contained herein.

These materials comply with the requirements of the Federal Food, Drug, and Cosmetics Act, as amended, for the packaging of food. To obtain further information regarding the specific requirements and limitations for the use of this packaging material with food products, contact Cryovac® Customer Service for a Letter of Guarantee.