

# VarioSteam

packaging of freshly cooked hot dishes  
on VARIOVAC thermoformers

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**know-how  
in  
packaging**

**VARIOVAC**

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# VARIOVAC freshpacks

## A concept for canteens and production kitchens

Freshly cooked hot menu components, like sauces, soups, meat- and fish dishes, vegetables etc., are filled at high temperature (80 – 95°C) into heat-resistant film moulds of a thermoforming machine. The filling / dosing can either be done manually or automatic by a dosing feeder.

The advantage of this packaging concept is based on the high filling temperature of the freshly cooked dishes. The high temperature avoids a bacterial contamination during the period of the filling and sealing process. In the sealing station a specific hot steam flush replaces oxygen from the pack before the sealing process. After sealing the result is a vacuum-like pack.

The packed hot dishes are immediately cooled down through an icewater-dipping bath or a shock chilling process from high filling temperature down to a core temperature of + 3°C.

By this method the most natural and hygienic preservation is reached, without any loss of humidity or aroma.

The cooled VARIOVAC freshpacks can be stored fresh in normal cool storage (0 – 3°C) without pasteurization during a period of up to 21 days.

At the time the menus are to be served, the closed VARIOVAC freshpacks are smoothly regenerated.

The sizes of the freshpacks correspond to the international gastronome sizes of 300 grs – 2500 grs. They offer most possible flexibility in respect to the distribution, transportation and allocation / ordering system. As additional positive arguments can be named the low material costs per freshpack and the savings for cleaning the stainless steel GastroNorm containers.

### We can specify these further advantages of the freshpacks:

- no optical mutations or ugly dried out rims during cool storage
- no cross contamination during cool storage
- comfortable quantity control due to countable portions of each type of product
- easy distribution- and transportation system without time consuming cleaning of transportation containers
- high flexibility for lots of different combinations, especially for à la carte menus, e.g. for pasta and sauces
- standardized and controlled recipes and also filling and packaging processes offer constant quality.



We would be most pleased to give you more information and concrete support for your projects.

