

OvenRite®

Cooking Confidence



Dual-Ovenable Films

OvenRite® is a dual-ovenable film that makes convenience cooking in the microwave and conventional oven a reality.

OvenRite® brings multiple benefits to consumers, retailers, foodservice suppliers and producers with clean, convenient, safe and quality cooking in high clarity, robust films. Dual-ovenability (conventional and microwave) and suitable for sous-vide processing gives you cooking flexibility.

OvenRite® has a wide processing window making it easy to run on standard thermoforming machines.

Bemis Europe is a supplier of flexible packaging used by leading meat and cheese companies across the EMEA region. We work collaboratively with forward-thinking companies to deliver inspired food and consumer packaging that enables customer success.

Bemis Europe is part of Bemis Company, Inc., a global packaging company with 60 facilities and 17,000 employees worldwide. With a presence across the Americas, Europe, and Asia, Bemis offers expert focus on helping each of its customers to move ahead towards success.

Cooking made easy for consumers and food service operators

OvenRite®

Convenient

- Prepared product straight from retail shelf to oven.
- Cooking in the pack reduces cooking times.
- Cooking in the pack can avoid over-cooking, drying-out and burning the product.
- Liquors are retained in the pack for further processing (stocks & gravies) or disposal.
- Peelable lidding allows for easy product access during or after the cook cycle, including finishing.
- Suitable for Sous-Vide – packed products can be cooked by the sous-vide process (slow, low temperature) without need to re-pack the product.

Clean

- “No touch” cooking – avoid contamination of the product, work surfaces and the consumer, with a straight to oven, fresh or frozen, prepared product.
- Cooking in the pack retains liquors in the pack, keeping the oven and ovenware clean.
- Peelable lidding for easy product removal, avoiding spillages.

Safe

- Meets both EU and FDA direct food contact compliance requirements.
- Prevents product contamination from shelf to plate and promotes thorough cooking without fear of spoiling, drying-out the product.
- Films are cool to the touch.

Quality

- High clarity, glossy & robust films allow products to be displayed to best effect.
- Cooking meat in its own juices, tenderises the meat during cooking and give meats a finished, better quality cook, taste and texture.
- Potential to upscale the quality of finished meat cuts.



Learn more:



3-step guide to business success with OvenRite®



6 insights into the mind of the modern European meat consumer

