



Handgards® Panhandlers® Cook Chill Bags provide **top quality** food preservation with ease.

What Are the Advantages?

PREPARE & STORE
food in bulk quantities

PRESERVE & CONSERVE
its texture and taste
UNTIL SERVICE TIMES



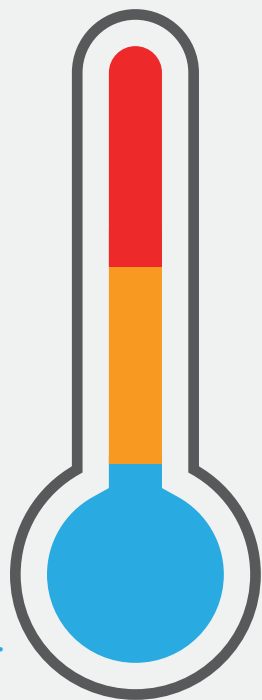
What food can be stored?

Liquid or semi-viscous items such as soups, stews, sauces, chilli, mashed potatoes, etc.

COOK
foods to intended safe cooking temperatures.

SEAL
immediately in bag before product temperature drops below 135°F (57.2°C)

CHILL
sealed food using your kitchen Cook Chill protocols.



STORAGE

Store foods in Cook Chill bags according to the shelf life intended, and according to local operating procedures and safe food handling guidelines.



Manufactured in the U.S.A. and made with a high-quality film that provides a solution for cooling, storage, and transporting needs for many leading foodservice establishments.

COOK CHILL METHOD OF FOOD PREPARATION

This step by step graph shows how Cook Chill works in a kitchen

7. SERVE

The final presentation delivers quality "fresh-cooked" easily prepared goodness.



6. REHEAT

At the serving location, product is thawed and reheated to a safe cooking temperature, and garnished.



1. COOK

Food is cooked in volume on site or at a central location under the highest quality control standards.



2. FILL

Prepared food is poured directly into Cook Chill bags under strict sanitation guidelines.



3. SEAL

Cook Chill bag is then securely closed with a heat seal system before product temperature falls below 135°F (57.2°C)



4. CHILL

The sealed bag is immediately chilled to lower core temperature.



5. STORE

Chilled bags are either stored on-site and/or distributed refrigerated or frozen.



This film is in compliance with FDA regulation 21 CFR 177.1520 for olefin polymers. It may be used in contact with the food types as defined in Table 1 of 21 CFR 176.170 and conditions of use B-H as defined in Table 2 of 21 CFR 176.170

CAUTION: Handgards® recommends following your own kitchen protocols when performing the cook chill method of food preparation.