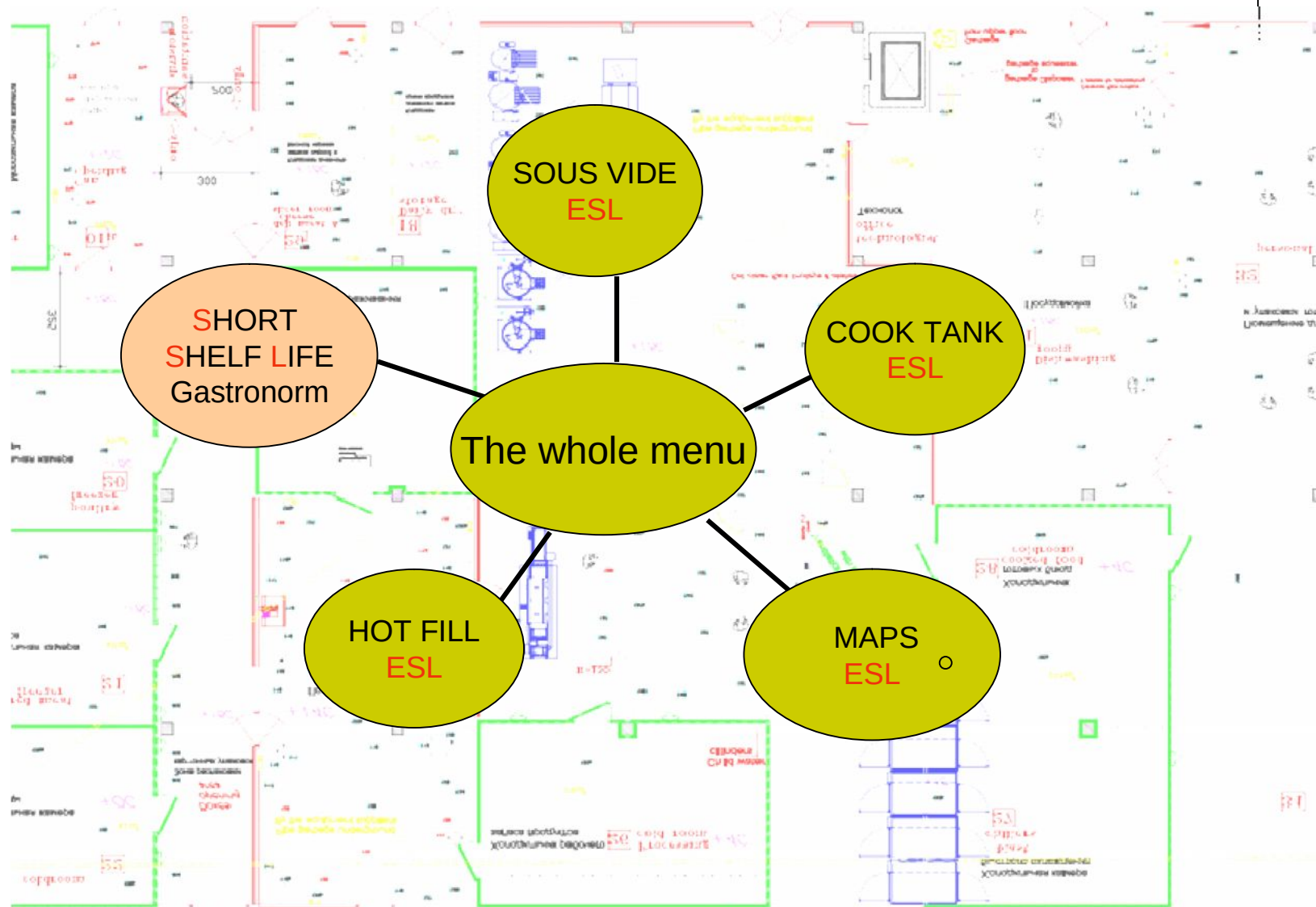




COOK CHILL AND SHELF LIFE

REGETHERMIC AUSTRALIA

EXTENDED SHELF LIFE



Sous Vide

Smaller portion items

Smaller quantities

A la carte and short order

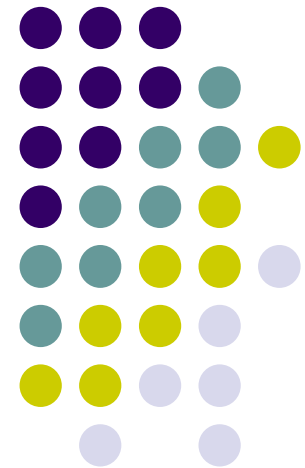
Extra services menus

Small roasts

Portioned meats

Poached fruits

Vegetables



Sous Vide



Sous Vide



Sous Vide



Sous Vide



Sous Vide



Cook Tank



- Larger volumes
- Larger portions
- Large joints of meat
- Small portion meats
- Tough cuts
- Braises
- Eggs
- Rice

Cook Tank



Cook Tank



MAPS Packaging



- Solid and semi solid food in disposable trays
- Delicate products
- Cold portioned items
- Lasagne, pies
- Cold sliced meats
- Salads
- Sandwiches
- Fruit
- Pastry and Desserts

MAPS Packaging



MAPS Packaging



MAPS Packaging



Hot Fill



- Liquid
- Semi liquid
- Soups
- Sauces
- Gravies
- Custards
- Casseroles
- Mashed potato

Hot Fill



Hot Fill



Hot Fill



Hot Fill



Hot Fill



Hot Fill



Hot Fill





Short Shelf Life Cook Chill

- Shelf life of 5 to 10 days
- Used for In House production and regeneration
- Used for localised satellite receiving
- Standard gastronorm trays
- Stainless steel, Foil, PET, Cardboard
- **Aerobic**
- **Delivered and stored in trays on trolleys**
- **Can be cooked and reheated in trays**
- **All cooked and chilled components of the menu**

Short Shelf Life



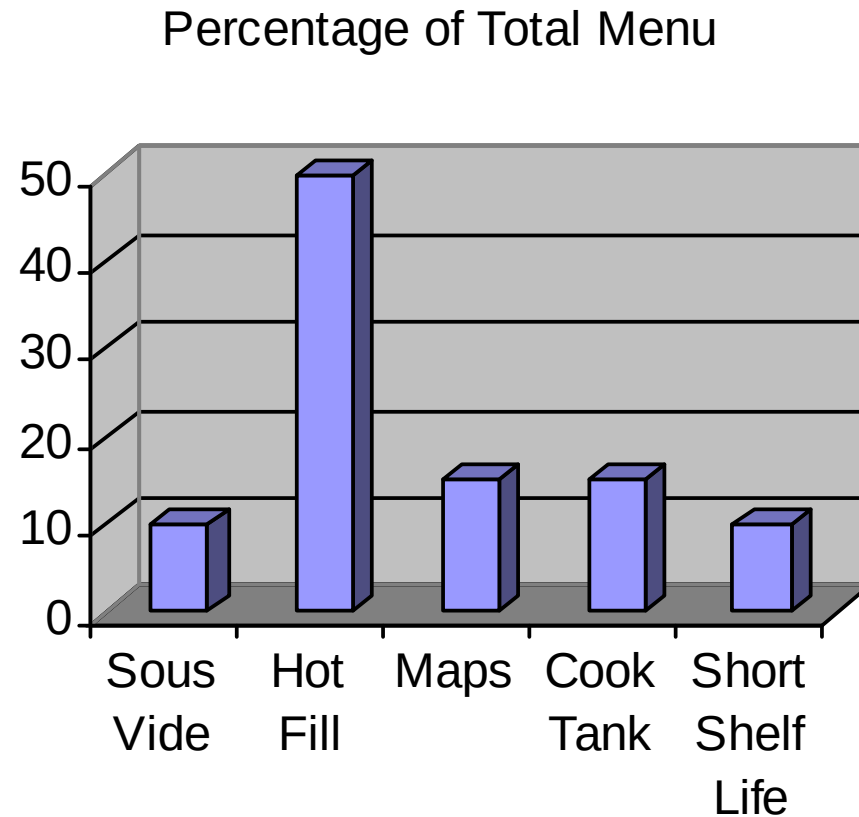
Short Shelf Life



Short Shelf Life

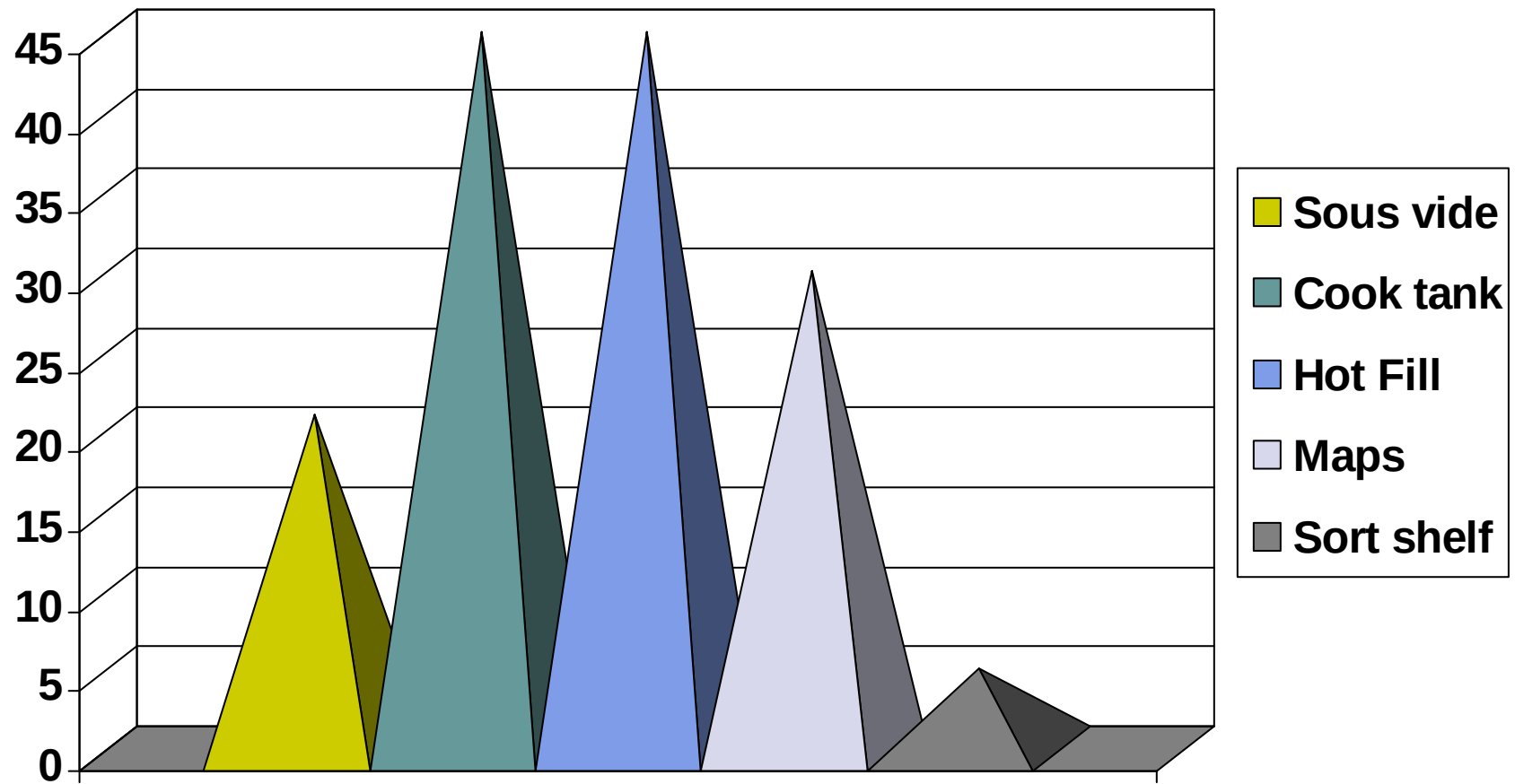


The Whole Menu 100%



Processes for Shelf Life

Shelf life Days





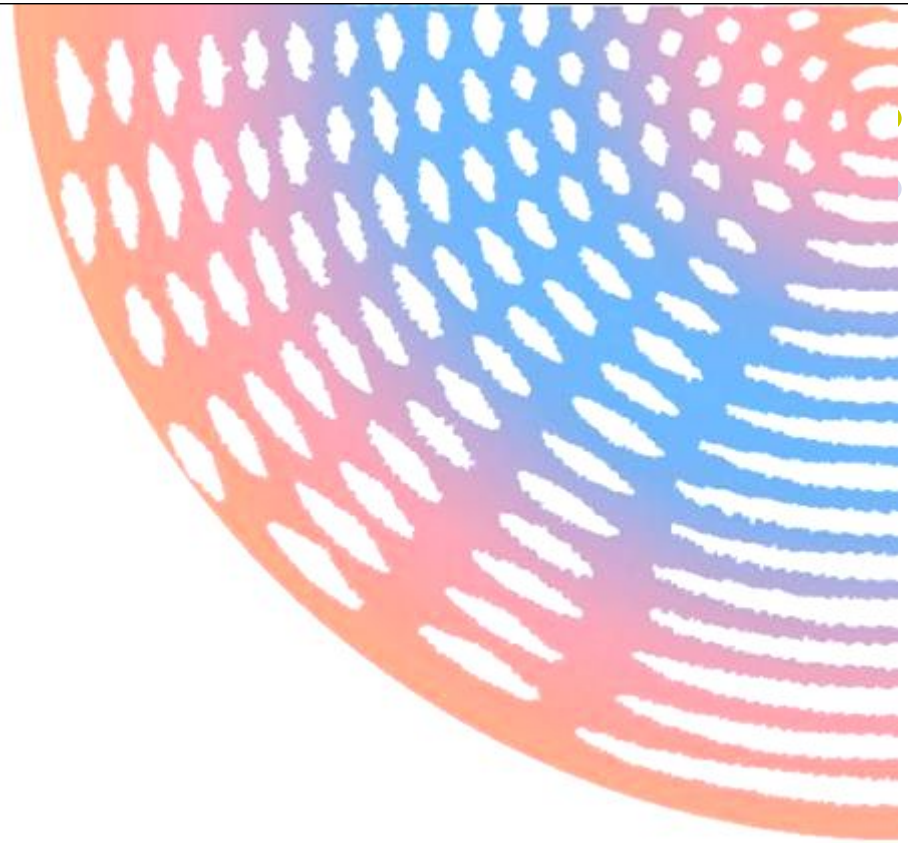
Short Shelf Life

- Conventional cook chill in Gastronorm
- SSL reduces the flexibility in production schedules
- Reduces flexibility in Delivery schedules
- May increase expenditure in freighting food
- Restricts labor to accommodate time
- A good option for on Campus catering
- An option for localised satellite receiving



Extended Shelf life

- Increases flexibility in production schedules
- Increases safety along the critical path
- Increase flexibility in menu choice
- Allows for contingencies
- Reduces labor in production
- Maximise efficiencies in Equipment usage
- Reduces energy Consumption
- Reduces the need for large numbers of appliances by consolidation of batch production into larger quantities and producing fewer times.



REGETHERMIC
THE FORCE IN CATERING SYSTEMS