



The intelligent solution for creating chilled ready meals

– High-quality food with longer shelf life

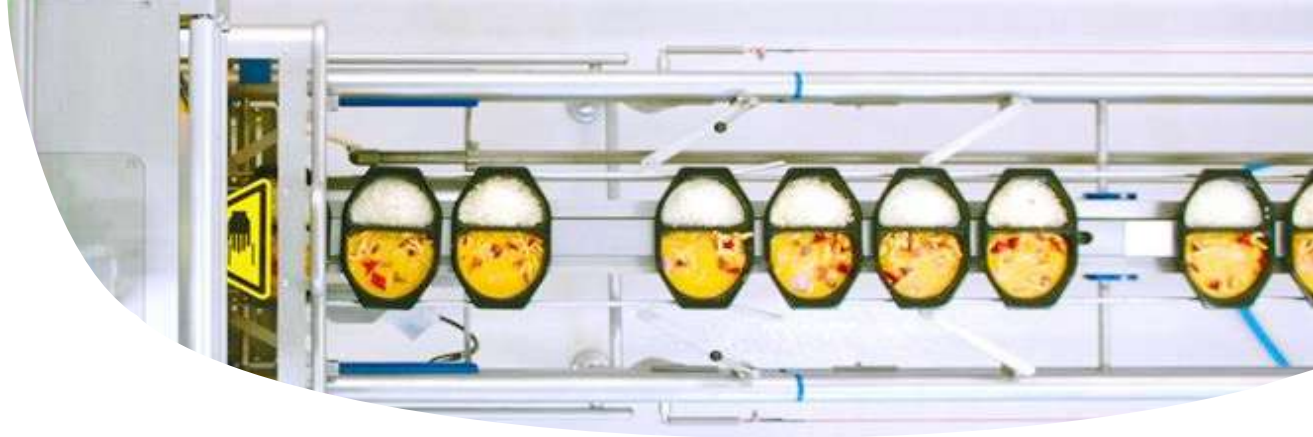


High quality & longer shelf life without compromises

Micvac offers an end-to-end system solution that helps producers move beyond the limitations of conventional methods



- x Cook & Chill – High quality, short shelf life**
The food is cooked fresh, but immediately starts to lose its taste and nutritional value
- x Retort – Long shelf life, low quality**
Retort offers a long shelf life but significantly compromises the food's quality, taste, and texture
- ✓ Micvac – High quality & longer shelf life**
A rapid in-pack pasteurisation system solution enabling the best of two worlds



A system solution

The Micvac FlexProcess™ makes food **from raw to pasteurised in 7 minutes** with an end-to-end system solution



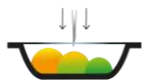
Fill the tray

Raw, fresh ingredients for highest quality meals
Automate filling for reduced labor cost



Seal the tray

Film locks in freshness
Superior food safety – no further human contact



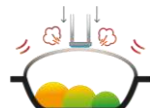
Steam vent

A small hole is pierced in the film
The package becomes a mini pressure cooker



Cook and pasteurise

From raw to fully cooked and pasteurised in 7 min
Highly effective pasteurisation yields longer shelf life



Close

The Micvac FlexValve™ locks in freshness
Superior food safety



Cool

Vacuum sustains quality longer
Value chain benefits with functional packaging

FlexTray® & film



Sealing film



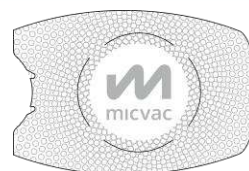
Functional packaging specifically designed for the system, enabling a natural vacuum

Microwave technology



Modular microwave-tunnel design allowing for cooking and pasteurisation all in one go

Micvac FlexValve™



Multi-functional valve that locks in the freshness and enables a superior reheating of the food

Bonus benefits

Micvac's system solution offers a wide variety of additional benefits across the value chain

Product quality

- ✓ Superb taste, texture and nutrition
- ✓ Quick and even microwave re-heating, no stirring required
- ✓ Better vitamin preservation
- ✓ Clean label – no preservatives needed

Longer shelf life

- ✓ Food stays fresh in the refrigerator for a longer time
- ✓ No need for retailers to mark down products
- ✓ Minimal retail food waste
- ✓ Increased shipping flexibility, long distance shipping possible

Functional packaging

- ✓ Can be stood up – good exposure on store shelves
- ✓ Compact – takes up less space
- ✓ Sturdy – can withstand being handled roughly
- ✓ Less packaging material required due to the absence of headspace

Automated production

- ✓ Increased consistency & performance
- ✓ In-pack pasteurisation – no need for pots and pans
- ✓ Reduced labor requirements
- ✓ Reduced energy usage, water usage and food waste

Would you like to learn more?

Get in touch and find out what Micvac can do for your business

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