

BENEFITS OF CPET TRAYS



ABOUT CPET TRAYS

Temperature range from -40°C to 220°C

Glossy attractive finish

Various shapes and sizes

Lidding film available for the whole range

Quality from Germany

SHELF LIFE

In comparison with traditional GN pans, CPET trays have the ability to use processes such as sous-vide to cook and pasteurise product in a sealed tray. This way they offer an extended refrigerated shelf life from 14 to 90 days when used in conjunction with our high barrier film or vacuum sealing bags.



OPTIMISE YIELD

Can adapt methodologies which can reduce yield loss in protein dishes from as much as 25% + to 100% yield retention in dishes.



SAFETY

Product may be cooked, transported, reheated and served in the same sealed container minimising contamination risks.

Much lighter than GN pans, easier transport.

ENVIRONMENTAL

Fully recyclable trays.



Contact us for more information and samples

Ph: 1800 823 200 | www.cpet.world | www.pacfood.com.au



BRAND 'X' TRAY

STABILITY

While other CPET trays seem easily deformed and unstable, Pac Food trays return to their original form after impact and are extremely stable.

SAVINGS

No dish washing required.

Product can be cooked in the same tray it is being served in so it removes the costs associated with re-traying a product.

Items may be trayed raw centrally in bulk, transported and then cooked from either frozen or fresh at point of service; including items such as cake batters and desserts.

FLEXIBILITY

Allowing multiple reheating options such as in the tray in a water bath, oven or microwave. This minimises the need to have large scale equipment for remote catering functions.

The trays come in a range of sizes including 1/2 and 1/3 gastronorm sizes.

The trays can go straight into a hot oven on re-thermalisation unit up to 220°C.



PRODUCT QUALITY

Allow to create atmosphere in the tray in the reheating process to stop food drying out.

Adaptation of processes such as sous vide to offer high quality trayed products.

Well-presented packaging.



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