

The Schur[®]Star Micvac[™] Concept

In-bag cooking & pasteurisation



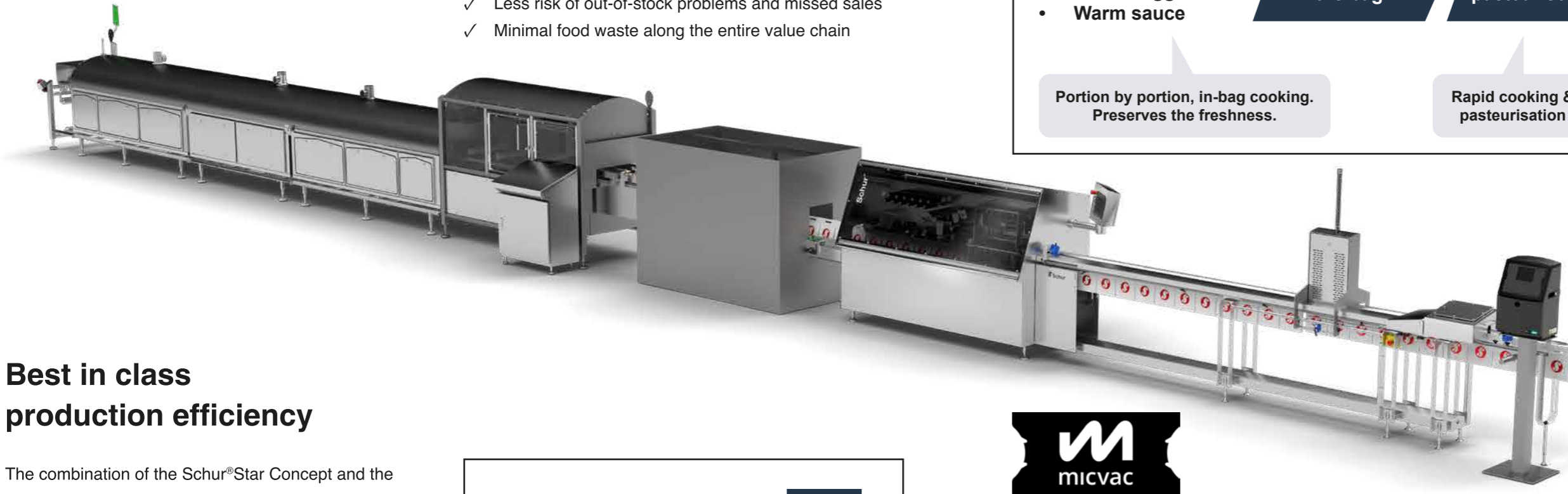
One continuous process for efficient production of chilled, ready-to-eat foods



Long shelf life brings several benefits

The Micvac™ technology allows you to produce a pasteurised, safe product with a shelf life of 40-60 days, bringing several producer benefits:

- ✓ Longer production cycles with larger batches
- ✓ Efficient logistics
- ✓ Less risk of out-of-stock problems and missed sales
- ✓ Minimal food waste along the entire value chain

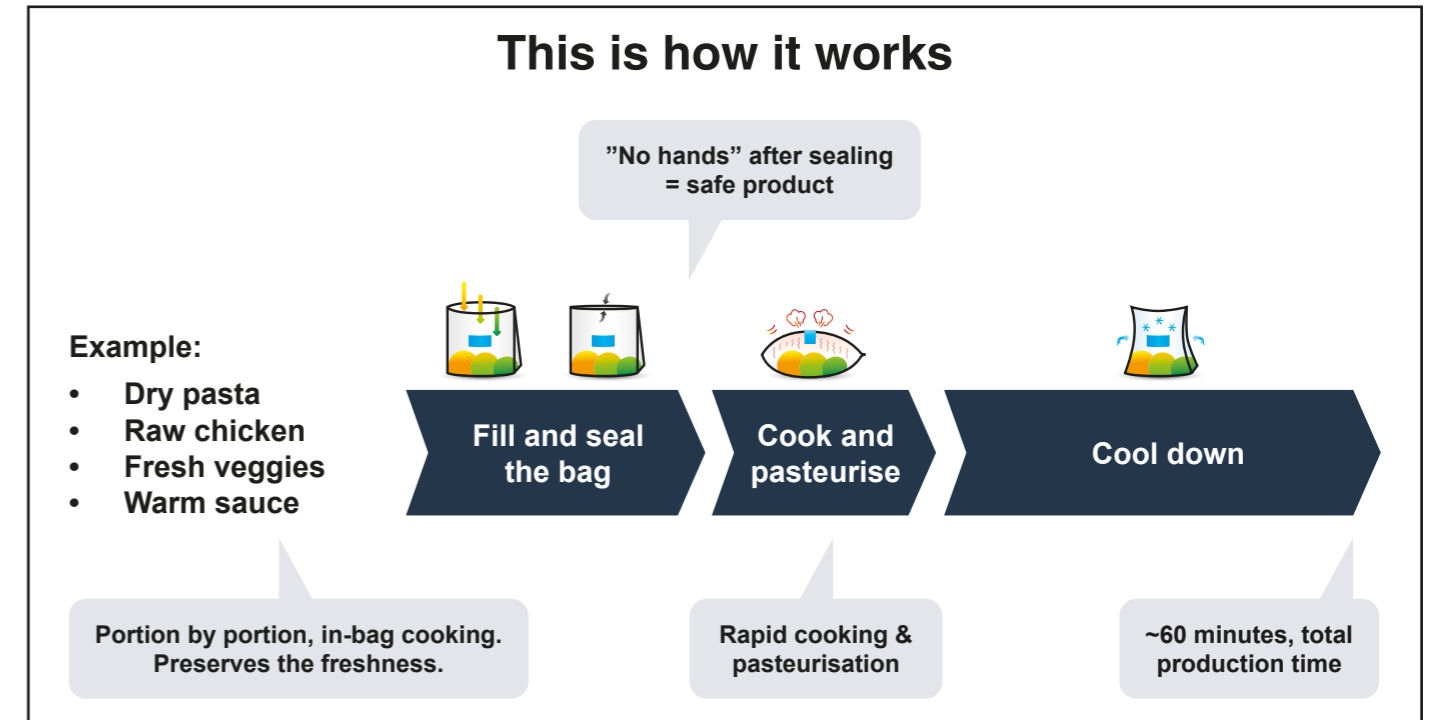
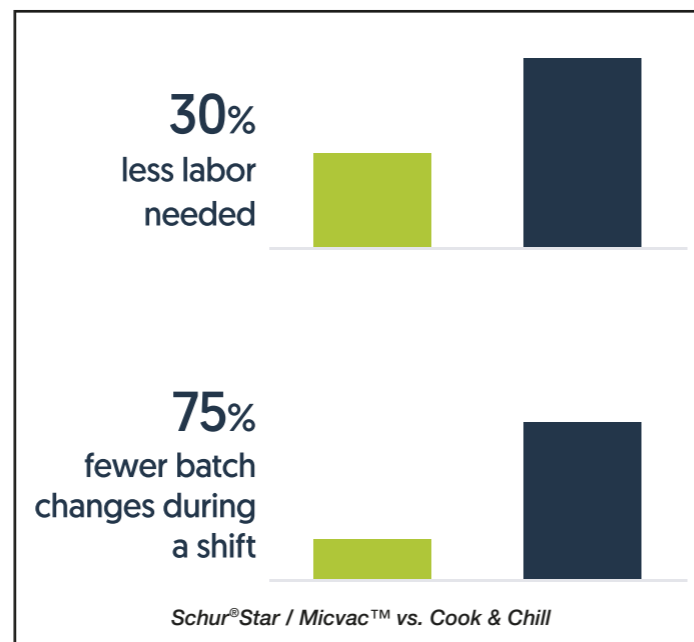


Best in class production efficiency

The combination of the Schur®Star Concept and the Micvac™ technology enables the producer to market unique products with a shelf life of 40-60 days.

The flexible packaging machine offers manual, semi-, or fully automatic filling. Together with the concept of premade bags, a consistent and effective filling and sealing process is the result. By adding the unique Micvac™ in-bag cooking and pasteurisation technology, the combined process brings superior ready-to-eat foods.

The result is one continuous production flow, from filling of the bags, over preparation of the ingredients to the final product, ready for distribution. A highly efficient production that requires low care and low labour.



The valve is the core

The valve is the core of the Micvac™ process and makes it possible to have a fully cooked, pasteurised, and vacuum-packed product in ~ 7 minutes.

During the pasteurisation process in the microwave tunnel, the pressure in the bag will open the valve to release steam and oxygen molecules.

After 5-10 minutes, the food is cooked and pasteurised. When cooled, the valve closes, the steam condenses, and a natural vacuum is the result.



The concept of premade bags in combination with the large bag opening ensures a simpler and more precise filling process

The Micvac™ microwave tunnel is module based to match your capacity needs

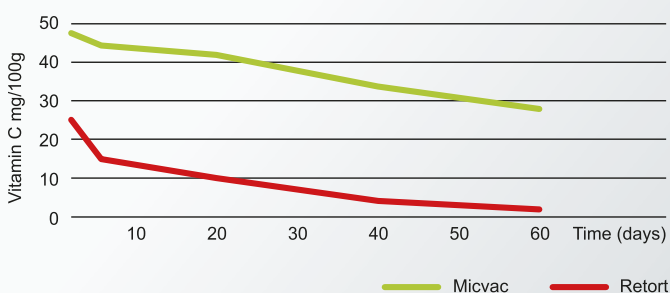
Consumer benefits – tasty food that stays fresh

The in-bag cooking and pasteurisation process efficiently preserves the flavour, the texture, and the colours of the food and brings additional consumer benefits:

- ✓ No need for preservatives or gas
- ✓ No more overprocessing
- ✓ High vitamin content the entire shelf life
- ✓ Easy and even re-heating
- ✓ The valve whistles when the food is ready to eat



A study from KIN Lebensmittelinstitut in Germany shows that the Micvac meal contains a high degree of vitamin C, even after 60 days.



Why a bag solution ?

The Schur®Star Concept is the most flexible and most efficient bag filling concept that brings simplification into the packing process. It offers a large range of bag shapes, constructions and additional features.

Flexible packaging preserves the product and prevents contamination. With the low weight and volume of flexible packaging, storage and logistical costs are reduced, and consequently the overall carbon footprint.

For comparison, the weight of a bag is 12 g, whereas a tray solution with lid and sleeve holding the same contents adds up to 35 g.



provides in-bag and in-pack cooking and pasteurisation solutions that are unique in the food industry. With customers worldwide, the company develops and supplies packaging, equipment, and training for the consumer and foodservice markets.

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supply premade bags for the patented Schur®Star Concept, based on Schur's know-how and 175 years of experience within packaging - to offer the customers the best possible packaging solution.

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