



# : partner in packaging

**M**&Q is a privately held company founded in 1956 by two friends named Menges and Quinn — thus the M&Q company title. M&Q has produced high-temperature cook-in packaging for the meat and poultry industries since 1970.

The trends in today's cook-in packaging business could certainly be labeled value added. Cook-in packaging comes in colors, new shapes, flavor transfer, and different seal configurations and sizes. The cook-in packaging market today

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must not only bring value to the processor, but it must protect the product through the entire distribution cycle.

One such processor using M&Q to deliver value is Cargill Value Added Meats. Sean Cash, senior product manager at Cargill Value Added Meats, and Pat Clark, senior food scientist at Cargill, worked together to source a bag for the company's Simply Done line. Cash says M&Q came through with a packaging solution that fit Cargill's needs perfectly.

“[M&Q] continuously worked with us to develop a bag that delivered against our expectations for the new product line, and they didn't just offer us 'off the shelf' bags,” Cash explains. “They regularly made changes and brought design suggestions to us until we had the right bag for our products.”

Cook-in packaging is still riding the value-added wave. Original cook-in materials were a yield-saving proposition for the processor. Today, however, cook-in packages must carry the product through the cook cycle and even the re-heating process for consumption.

M&Q makes patented, high-

temperature cook-in packaging that goes places packaging has not gone before. Its high-temperature packaging enables prepared meats to move safely from the processor to the grocer, then from the grocer into the consumer's oven, and cook at temperatures up to 400 degrees.

“Their cook-in-bag technology surpassed others in the marketplace — that's why we began working with [M&Q] in the first place,” Cash adds. “The high temperature tolerance of the bags is a great feature, especially when consumer ovens may be off 10 to 25 degrees on the high side.”

The packaging also protects the product from cross-contamination and maintains the integrity of the processors original recipe. Cash explains that beyond the packaging itself, M&Q has been an excellent partner.

“It is more than just their product line, it is their partnership mentality and working with us to find the right solution to our needs — not just selling us bags,” he says.

M&Q's newest product combines all the above attributes with a self-venting feature. This option opens the package at the precise moment necessary to allow the meat to be exposed to direct heat for browning.

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