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M&Q PACKAGING INTRODUCES NEW RECYCLABLE OVEN BAG

MQ120 Oven Bag Uses Canola Oil as Key Bio-Based Component

SCHUYKILL HAVEN, PA - M&Q Packaging Corporation announces the introduction of the recyclable **MQ120 Oven Bag** for poultry, and beef and pork applications like ribs and roasts. Developed with performance and sustainability as priorities, this ovenable bag is a proprietary material that gives meat processors measurable yield and processing efficiencies, superior cook-in performance, and provides a truly renewable addition to their green initiatives.

The MQ120 Oven Bag has a unique outer layer of blended polyester co-polymer made from renewable canola oil and an inner layer of polyester making the bag recyclable under the SPI resin identification code (RIC) of number 1. This pioneering effort has produced a carbon footprint reduction of 65 percent when compared to customary oven bags.

Unlike most vacuum barrier bags the MQ120 is a high-temperature structure oven-safe up to and including 400 degrees Fahrenheit for foodservice or consumer use. Its ability to withstand high oven temperatures for sustained periods coupled with its non-shrink performance creates a predictable high-temperature environment around the meat that speeds cooking times for products like whole chickens from four hours to 90 minutes. In addition to greater cooking convenience, the MQ120 has zero protein adhesion which produces higher yields because no product is lost when the bag is removed after cooking, also resulting in a more attractive presentation and less messy clean-up since the product's juices remain in the bag.

"Processors can add value and increase margins without any change to their products simply by packaging in the MQ120 oven bag," explained Curt Rubinstein, sales and marketing manager for M&Q Packaging. "What a convenience for shoppers to take home the product, put it in the oven, and never touch the meat until it's fully cooked and ready to serve at the dinner table."

For processors the MQ120 bag is more heat-seal friendly than customary nylon oven bags. The seal window is 100 percent wider than other M&Q offerings with a range of plus or minus 7 degrees Fahrenheit. Another benefit for processors is the bag's low water vapor transmission rate meaning no yield loss from moisture seepage during distribution and retail display. And its low oxygen transmission rate is superior to any other high-temperature cook-in bag. The MQ120 bag can be taped for easier dispensing, and it works with all current automated bag loading systems. If products are to be distributed frozen rather than refrigerated, the MQ120 oven bag can withstand blast freeze temperatures of minus 100 degrees Fahrenheit.

The MQ120 Oven Bag maximizes yields for processors, reduces cooking times and messy clean-up for consumers and foodservice operators, contains canola oil as a key bio-based component, and is completely recyclable.

M&Q Packaging Corporation is a division of M&Q Plastic Products, a world leader in the plastics manufacturing market. For more than 50 years, M&Q has pioneered the development of high temperature film solutions. M&Q Packaging is a leading provider of engineered film products for diverse applications in the food, medical and aerospace industries. The company is the only North American manufacturer of polyester shrink cook-in bags that provides both the extrusion of the film and the fabrication of the bags. Since the company controls the entire process, it has the ability to provide shorter lead-times, flexible order quantities and lower prices. For more information about M&Q Packaging and the MQ120 Oven Bag visit www.mqplastics.com.