

# Maverick

LOW TEMPERATURE COOKING SYSTEM

Maverick Low Temperature Cooking System is a cooking process that takes all the variability and inconsistencies out of the cooking process.

The benefits of the system are: food quality, consistency, yields, lower energy usage, less labor, and a method of producing food that allows for full control, eliminating the uncertainties that can produce contamination, food spoiling, bacteria, food poisoning and infectious contamination.

The key factors to safe food using the MLTCS are:

## 1. Temperatures:

- Cooking temperatures and times are defined for each product and portion size to get the right level of cooking and elimination of bacteria and spores.
- When required an additional pasteurizing step can be added to the process. Required if product is to be sold to third parties or is processed further and repacked.
- All portions of product cooked are guaranteed to reach the same cooked temperature, with an added safety margin of at least 20%.

## 2. Packaging:

- All incoming raw products are portioned and packaged at receiving, avoiding cross contamination and extending shelf life.
- One location for all processing of raw product.
- Products can be cooked and chilled after receiving and packaging
- Elimination of risk of contamination due to worker handling or from other food products.

## 3. Plating and Serving:

- By the process design, all food is plated having reached the specified safe temperatures.
- Portions are rethermed/cooked just before plating, eliminating cross contamination and additional exposed handling.
- Food is not held in hot wells and the risk of been held at unsafe temperatures.

## 4. Hazard Analysis of Critical Control Points (HACCP):

- Critical Control Points (CCP) measurement do not depend on operator judgment
- CCP monitoring can be automated and centrally controlled.
- CCP measurements verified to comply with Six-Sigma repeatability and accuracy
- Cooking temperatures compliance to Six-Sigma level for all products

For each specific location, a HACCP plan will be developed, and incorporate the levels of safety required with a built in safety margin. Cooking process and equipment is designed and specified using statistical analysis to obtain a minimum of Six Sigma (99.9997% compliance). No other cooking process can guarantee this level of compliance and safety.

# Maverick Cuisine

## PRECISION TEMPERATURE COOKING SYSTEM

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### REPORT ON THE COMPOSITION AND SAFETY OF VACUUM BAGS USED IN THE MAVERICK PRECISION TEMPERATURE COOKING SYSTEM:

The Maverick Precision Temperature Cooking System (MPTCS) uses plastic bags for storage, cooking and rethermalizing of some of the food items.

The plastic bags used are 3 mil or 4 mil thick bags that are made from two layers of plastic as follows:

- Layer 1: Nylon 0.8 mils
- Layer 2: Low Density Polyethylene 2.2 mils to 3.2 mils

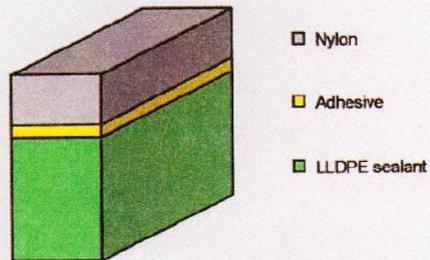
#### DESCRIPTION:

This pouch is a general purpose pouch for use in short to moderate hold vacuum or modified atmosphere packaging applications.

#### COMPOSITION:

0.8 mil nylon/2.4 mil linear low density polyethylene

\*Suitable for microwaveable or boilable applications to 100° C (212° F)



Product Properties		Units	Typical Values
Thickness		microns	80
		mils	3.2
Yield		g/m <sup>2</sup>	78.00
		in <sup>2</sup> /lb.	9014
Tensile Strength	MD	lbs/sq. in. N/sq. cm	5800 4000
	TD	lbs/sq. in. N/sq. cm	4050 2800
Elongation	MD	%	410
	TD	%	410
Puncture Pointed Probe		lbs.	2.4
		N	11
Oxygen Transmission 24 hrs/23° C Dry		cc/sq. m	52.0
		cc/100 sq. in.	3.30
Moisture Vapor Transmission 24 hrs/37.8° C @ 90% R.H.		g/sq. m	6.2
		g/100 sq. in.	0.40

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These materials do not contain:

– Bisphenol-A (BPA) is present in certain food contact materials because it is used in the production of polycarbonate and epoxy-phenolic resins. Polycarbonate (PC) is a plastic widely used in articles such as infant feeding bottles, tableware (plates, mugs, jugs, beakers), microwave ovenware, storage containers, returnable water and milk bottles, and refillable water containers. PC is also used for water pipes. Epoxy-phenolic resins are used as an internal protective lining for food and beverage cans and as a coating on metal lids for glass jars and bottles. Epoxy-phenolic resins are also used as a surface-coating on residential drinking water storage tanks and vine vats.

– Phthalates, used as a plasticizer in a large variety of products, from enteric coatings of pharmaceutical pills and nutritional supplements to viscosity control agents, gelling agents, film formers, stabilizers, dispersants, lubricants, binders, emulsifying agents, and suspending agents. End applications include adhesives and glues, agricultural adjuvants, building materials, personal care products, medical devices, detergents and surfactants, packaging, children's toys, modelling clay, waxes, paints, printing inks and coatings, pharmaceuticals, food products, and textiles.

**Recycle category for the MPTCS bags is 4- PE-LD:**



### **Applications PE-LD:**

LDPE is widely used for manufacturing various containers, dispensing bottles, wash bottles, tubing, plastic bags for computer components, and various molded laboratory equipment. Its most common use is in plastic bags.

Other products made from it include:

- Trays & general purpose containers
- Food storage and laboratory containers
- Corrosion-resistant work surfaces
- Parts that need to be weldable and machinable
- Parts that require flexibility, for which it serves very well
- Very soft and pliable parts
- Six-pack soda can rings
- Juice and milk cartons

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- A layer of aluminum foil (thus becoming aseptic packaging)
- Computer components, such as hard drives, screen cards and disk-drives.
- Playground Slides
- Plastic Bags
- Plastic Wraps

### References:

- Low Density Polyethylene:

[http://en.wikipedia.org/wiki/Low-density\\_polyethylene](http://en.wikipedia.org/wiki/Low-density_polyethylene)

- Nylon: Versatile family of thermoplastic resins that vary from relatively flexible products to tough, strong and stiff materials; resistant to oils and greases; widely used for meat and cheese packaging, for boil-in-bags and pouches.  
[www.csuchico.edu/agr/grassfedbeef/niche-mkt/.../Meat%20Packaging.doc](http://www.csuchico.edu/agr/grassfedbeef/niche-mkt/.../Meat%20Packaging.doc)

- Plastic Recycling:

[http://en.wikipedia.org/wiki/Plastic\\_recycling](http://en.wikipedia.org/wiki/Plastic_recycling)

- Biphenol-A:

The EFSA Journal (2006) 428, 1 of 75

[http://www.efsa.europa.eu/en/science/afc/afc\\_opinions.html](http://www.efsa.europa.eu/en/science/afc/afc_opinions.html)

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission related to 2,2-BIS(4-HYDROXYPHENYL)PROPANE (Bisphenol A)

Question number EFSA-Q-2005-100

Adopted on 29 November 2006

- Phthalates:

<http://www.ewg.org/chemindex/term/480>