

Sira-Cook™ PA Sous-Vide bags for *sous-vide* AND roasting in the same bag

The *Sira-Cook™ Sous-Vide bag* allows food to be vacuum-packed, heat-sealed and then cooked sous-vide. Sous-vide cooking - literally “under vacuum” in French - means the air is drawn out of the bag, sealed, and then it is cooked slowly in a temperature-controlled ‘water bath’.

Sira-Cook™ Sous-Vide bags can be used for sous-vide cooking at up to 120 degrees celsius, although temperatures above 100OC are rarely required.

- Suitable for sous-vide cooking at up to 120 degrees celsius
- Any length of cooking time, however long
- Bag can be vacuum-packed, heat-sealed and then used for sous-vide
- Suitable for meat, fish, vegetables and fruit
- Food is cooked evenly, and retains moisture and nutrients
- Available in numerous sizes to suit most applications
- Extends shelf-life as the bag remains air-tight
- Two types available - 65 and 90 micron



***Sira-Cook™ Supreme™* bags for ovens, griddle, hot-plates & BBQ/barbecue**

The *Sira-Cook™ Supreme™* bag can be used in a conventional oven or on a griddle, hot-plate or barbecue/BBQ. Sauces and glazes can be added either by the retailer or the user, making the *Sira-Cook™ Supreme™* a perfect over-the-counter option - it can either be heat-sealed or simply folded over.

Whether it is meat, fish, poultry or vegetables - even a whole chicken/turkey - they can all be placed in a *Sira-Cook™ Supreme™* bag. Stunning, succulent, healthy food - anyone can do it. No mess, no need for customers to handle the food, no odours - and the pack comes with a simple-to-open top.

The top of the *Sira-Cook™ Supreme™* bag can simply be peeled off, leaving the food on the foil base. The food can then continue to cook in this way (the food can be stirred or turned if required and it can be allowed to brown) or it can be served from the foil immediately.

The bags, which come in four sizes and also a standard or non-stick option, are designed to withstand direct heat/flames on a barbecue. The clear top panel means the food is visible.



Oven and microwave cooking counter bags - Sira-Cook™ Self-Seal™

Sira-Cook™ Self-Seal™ counter bags allow food to be bought in-store and then taken home and cooked in the oven or microwave.

Sira-Cook™ Self-Seal™ counter bags combine practicality with simplicity. When your customer buys their meat or fish over the counter in this bag, it is sealed in using a foldover flap and the bag becomes odour and leak-proof.

There is no need to invest in expensive heat sealers. Butters, marinades, herbs and spices can be added to fish, poultry or meat, creating a ready meal using the freshest ingredients.

- Available in many sizes, colour combinations and on the reel
- Made from naturally self-venting film
- Top quality temperature-resistant printing
- Recyclable, extremely lightweight and easy to use
- Extremely lightweight and easy to use
- Superb tasting food every time
- Dual ovenable - suitable for oven AND microwave



The Si-bag™ - Steam cooking bag suitable for the oven or microwave with printed cooking instructions

The [Si-bag™](#) is a cook-in bag designed and manufactured to be used safely in a conventional oven up to 200 degrees celsius, in a microwave - and even in a freezer for subsequent reheating and eating.

All the natural flavours of the meat, fish or vegetables are sealed in the bag during cooking, creating a sensational and healthy meal. The [Si-bag™](#) is suitable for use in the oven, microwave or freezer.

The [Si-bag™](#) is a bag made from very-high-temperature-resistant film, which combines practicality with simplicity. Your meal is sealed in using a foldover flap and the bag becomes odour and leak-proof.

Just pop it in the oven to cook... it's that easy! Flavoured butters and glazes can be added. The result is superb tasting, succulent food, cooked in its own juices and added jus.

- No need to touch the food before cooking, just cut open and eat
- Available in many sizes, colour combinations and on the reel
- Made from naturally self-venting film
- Top quality temperature-resistant printing in up to 10 colours
- Recyclable, extremely lightweight and easy to use
- ALSO AVAILABLE IN SMALL PACKS FOR HOME USE FROM THINKING-COOKING.COM

The *Si-bag* comes with our standard printed cooking instructions and is particularly good for customers wanting smaller volumes of a printed bag without worrying about their own branding. For non-printed custom-printed bags of your own print design, see *Sira-Cook Self-Seal bags*.



Microwaveable dual-compartment cooking bag - Sira-Cook™ Smart-Release™

Sira-Cook™ Smart-Release™ allows food and sauces to be cooked to perfection in a microwave in a matter of minutes. Food and sauces are kept separate in the packaging, but once placed in the microwave the technology allows the sauces to slowly infuse with the fish or meat.

The result is perfectly cooked food ready in just the time needed to microwave it.

With *Smart-Release™* the food is initially sealed in two compartments. When microwaved the central dividing seal is designed to rupture in a controlled way allowing mixing of the contents of the two compartments. A special vent in the main compartment then allows steam to be released.

- Cooks food to perfection in just a couple of minutes
- Perfect for fish, meats and desserts plus sauces
- Easy convenience food with the minimum of fuss but maximum taste
- Suitable for freezing
- Simply microwave and serve

