

Get Saucy!

Aseptic packaging now ready for the microwave

The Tetra Wedge Aseptic (TWA) 200 S is the world's first microwaveable aseptic package for prepared sauces. It can be used for foodservice and consumer retail applications.

The barrier to using aseptic in the microwave had been the inside barrier layer of aluminum used to make the packaging material. We all learned the hard way that metal in the microwave is a big no-no. By eliminating that layer and utilizing polyethylene terephthalic silicon oxide as an oxygen barrier, the package is now safe for use in the microwave.

Tetra Pak International SA says the TWA 200 S packaging protects the product flavour, colour and texture integrity for six months, without the need for refrigeration or preservatives. The TWA 200 S can also be used for smooth soups and broths. The configuration is available in a 200 ml size. The distinctive wedge shape promotes even heating and easy pouring capability. The package is safe to handle right out of the microwave.

The package only needs to be opened and placed in the microwave for a minute or two of heating depending on the product and the microwave's power. The package stability makes it convenient to pour from, allowing for a greater degree of portion control and less food wastage. The package reduces prep time, cooking and clean-up time in foodservice applications.

The 200 S is manufactured on the Tetra Pak TBA/19 filling machine with specially



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designed ultrasonic transversal sealing. The TBA/19 has a capacity of 6,000 packages per hour. The TBA/19 will be available in a controlled rollout in North America and Western Europe in March 2005.

Valrhona is a French gourmet chocolate manufacturer that introduced its premium chocolate sauce in the TWA 200 S. Christophe Devaux, R & D project manager at Valrhona, says, "the Tetra wedge aseptic protects the flavour and quality of our chocolate sauce. It allows us to propose a ready-to-use package, and the microwaveable heating capacity and shape represent an added value, particularly for pastry cooks in restaurants. It's a time-saver, with no tools required to pour the sauce."

In fact, the Valrhona Sauce au Chocolat packaged in the TWA 200 S won the "Innovative Product of the Year" award at last October's Paris SIAL exhibition in the confectionery product, biscuits and pastry section.

"With this package Tetra Pak is enabling us to enter the market for gourmet ready made dessert sauces," says Devaux. Valrhona is one of several European food manufacturers that have field-tested the TWA over the past 14 months. Other customers include Puljonki of Finland with sweet and savoury sauces and Bakemark of Germany with dessert toppings.

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