

Meltable Films

Savory Meltable Film Herb and Garlic Flavored (WT-9239H) Chili Pepper Flavored (WT-9239J)

Description:

Savory Meltable Film is a food grade, edible, water-soluble, and meltable film. All components of this film have FDA approval for food use. This product can be certified Kosher by the Union of Orthodox Jewish Congregations of America.

Typical Ingredients:

Flavor, Pullulan, Propylene Glycol, Salt, Hydrolyzed Vegetable Protein, Sodium Alginate, and Lecithin.

Customization:

The dimensions, fortification, flavoring, and coloring can be changed in order to provide unique characteristics to the product.

Film Specifications:

Weight of 1¼" x 1¼" filmstrip	285 ±28 mg
Thickness	4.0 ± 0.4 mils
% Moisture	NMT 13
Color (Pantone match)	To Match Standard

Certificate of Analysis:

Watson Inc. guarantees this product meets the above minimum specifications and issues a complete certificate of analysis for each production lot. * - Asterisk indicates ingredients, which will be audited but no assayed. All audited ingredients will be checked for accuracy through confirmation of lot numbers, and a review of the batch sheets for each production lot, but cannot be guaranteed.

Packaging:

Tailored to the customer's unique specifications

Storage and Handling:

In the original sealed container, store in a clean, cool and dry place. Preferred storage conditions: 20°C and 50% RH. Expected shelf life: 12 months; Re-certification recommended after one year.



Watson Inc. - Film Technology Division

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Meltable Films

Description: An ingestible film matrix that melts and incorporates into the system when placed in contact with food. Generally the film is temperature activated, and is employed to deliver consistent flavor, color and texture.



- Easy to use
- Flavor level control
- Consistency in appearance & flavor impact
- Expand existing product line
- Offer new variety and flavor choices
- Introduce seasonal promotions



Meltable films are formulated with custom flavors and seasoning blends. The films are flexible and easy to wrap around or apply to food. Colors can also be added and the films can even be imprinted to mimic the look of grill marks on foods.

Meltable films are the fastest and easiest way to change the flavor of a hamburger. Flavor is controlled and consistent ... perfect for restaurant and food service applications.



After wrapping one tenderloin with the film, the frozen tenderloins were placed in a microwave and was heated, uncovered, on High for 2 minutes. The Herb and Garlic seasoning was noted without negative impact on mouth feel.



Watson's meltable film with imprinted "grill marks" improves the appearance of microwave chicken while enhancing flavor & aroma.



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Meltable Films

Advantages Include:

- Easy to use
- Flavor level control
- Consistency in appearance & flavor impact
- Expand existing product line
- Offer new variety and flavor choices
- Introduce seasonal promotions
- Improve the appearance, aroma and flavor of microwave foods

Applications:

- Home Meal Preparation
- **Food Service**
- Frozen / Prepared Meals

Characteristics:

- Compatible for use in microwaves, grilling and conventional ovens
- Up to a 70% flavor load
- Flavors can be custom formulated or provided by the customer
- Flavors can be savory, sweet or sour
- Films can be colored to heighten flavor perception
- Melts at 110° F to 200° F
- Flexible film covers irregular surfaces
- Stable in refrigerator / freezer
- Stores at ambient temperatures

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General Usage Guidelines

Meltable Films are a food grade, edible, water-soluble, and heat-sensitive product designed to provide an instant flavor impact to food items. The films have been designed to work in hot, moist environments. Microwave oven preparations with high-moisture ingredients such as chicken, fish, and eggs, or with a bit of additional water for steaming, like raw vegetables, are ideal. Stovetop and oven applications are advised to use low heat, as the film will scorch and burn at high temperatures. The meltable film will add instant flavoring as a glaze-like coating to a thin sauce depending upon the moisture content of the cooking environment.

General directions for microwave oven use:

1. For items such as chicken and fish, wrap the film around the item and place into a microwave-safe dish prepared with a little bit of oil or cooking spray to prevent the film from sticking. Cover the dish with plastic or wax paper to maintain a moist environment. Cook per the microwave oven directions.
2. For eggs or egg substitute, film can be placed on top of or cut-up and mixed directly into the raw ingredient and then cooked per the microwave oven directions.
3. For steaming vegetables, again follow the recommended procedure per the microwave oven directions, and lay the film directly on top of the vegetables. Be sure to cover the vegetables and film to maintain a moist cooking environment.

General directions for stovetop or oven use:

1. For stovetop sautéing, it is recommended to add the film at the very end of cooking and to remove from heat as soon as the film melts. Moving the food to a serving dish and covering the dish for a few minutes will ensure the film melts completely.
2. For stovetop frying and grilling, such as chicken, fish, or beef, the film can be placed on top of the food after it is turned. Covering the pan for a few minutes will ensure complete melting.
3. For braising, either stovetop or in the oven, follow the microwave oven guidelines.



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