

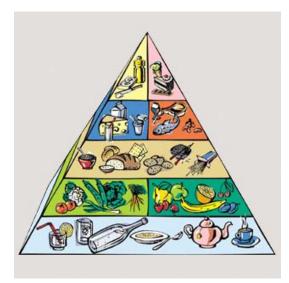
Innovative steamer for microwave ovens Dream Steam®



Healthy nutrition







Balanced nutrition is a cornerstone for our health and well-being



Dream Steam® – the steamer for microwave ovens





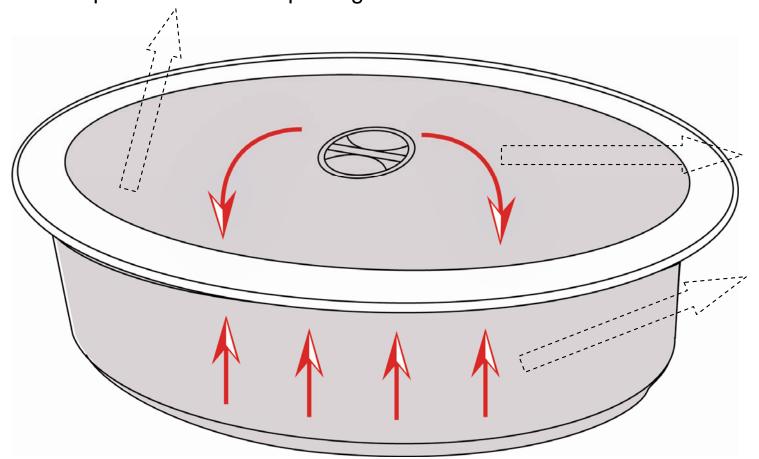


- Fast and simple preparation of healthy, vitamin-rich meals
- Preparation of complete meals in the microwave oven in portion trays or pouches
- The WICOVALVE® pressure-relief valve integrated in the system regulates the pressure in a controlled manner
- Dream Steam[®] is a patented Cooking System for the microwave oven based on the WICOVALVE[®] valve



The Dream Steam® principle

The food is contained in a heatable, freezable, and pressure-resistant package.



The microwave oven heats the water molecules to generate steam, and the WICOVALVE® regulates the pressure

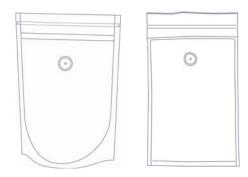


Genuine everyday convenience



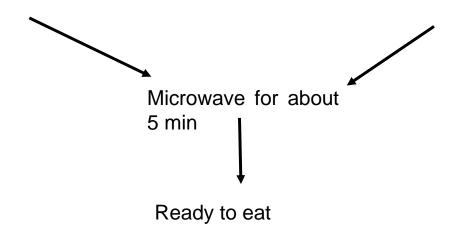
Dream Steam® portion tray

- Convenience meals, menu components (e.g. Rice with chicken, Vegetable with fish etc.)
- Place portion tray in microwave with valve facing up



Dream Steam® pouch

- Fill pouch with meat, fish, and vegetables as well as seasoning and sauces
- Tightly close zipper
- Place pouch in microwave with valve facing up





Applications



Vegetables and Fruits



• Fish



Meat (Chicken, Duck, Turkey)



Baked goods and doughs



Cooking time recommendations

Only microwave ovens can heat the water contained in the food to generate steam



Average cooking times for portions of 300/400 g

	Microwave power					
	600 watts	800 watts				
Fish	5.00 min	4.30 min				
Pasta	5.00 min	4.30 min				
Rice	5.00 min	4.30 min				
Veggies	5.00 min	4.30 min				
Poultry	5.30 min	5.00 min				
Meat	5.30 min	5.00 min				

Frozen food = twice the cooking time



Shelf life of various meals (portion trays and sealed pouches)

Chilled fresh products category

- Convenience meals: 8–9 days
- Menu components, seasoned meat and poultry: 10-12 days
- Menu components, seasoned fish and vegetables: 6-8 days
- Fresh dough: 21 days

Deep-frozen products category

- Convenience meals: 8–12 months
- Menu components, seasoned meat and poultry: 6–8 months
- Menu components, seasoned fish and vegetables: 12–18 months
- Fresh dough: 9–12 months



Advantages of the patented Dream Steam® system

- The WICOVALVE® regulates the steam pressure (no vacuum, no hot water splashes)
- Consistent quality of contents
- Innovative recipe options for complete meals or menu components
- Fast preparation of meals in the microwave oven
- Minimized nutrient losses thanks to gentle cooking process
- Fast regeneration of fresh meals and deep-frozen products
- Meals taste better than other convenience foods because they were processed naturally (without preservatives)
- Fewer kitchen resources needed



Laminates and pouches for the Dream Steam® system

Laminate	Design options	Convenience features
POLIVEL® • Transparent laminates with or without barrier layers • Printed or unprinted • Two- or three-ply (depending on requirements)	Lidding film laminate as rollstock Laminate in reels and WICOVALVE® delivered together or pre-cut lids with valves Stand-up or side-sealed pouch with zip closure	WICOVALVE® aroma- protection/pressure-relief valve type W031 or W035 (heat sealing) Zip closure for steamer pouch



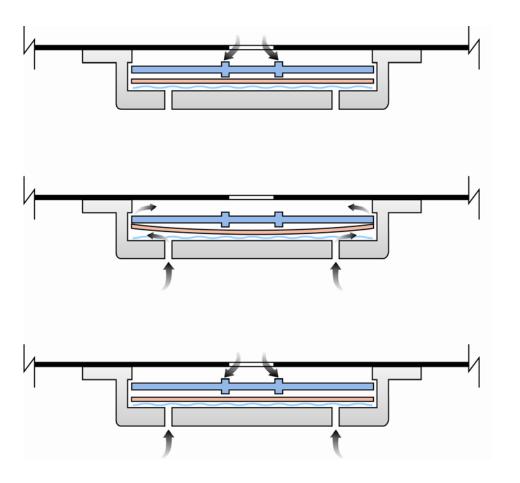
WICOVALVE® – small valve, big effect



- One-way pressure-relief valve
- Regulates the overpressure and prevents ingress the oxygen into packaging
- Guarantees optimized product protection
- Ideal for many types of products



WICOVALVE® functional principle



The sealant and the membrane prevent air from entering the packaging

The membrane opens as soon as the product generates internal pressure

After the cooking process has ended, the valve prevents a vaccum when the pouch or tray cools down



Advantages of the WICOVALVE® one-way pressure-relief valve

- 3-year warranty
- Defect rate < 0.01%
- Many years of experience (production of WICOVALVE® began in 1976)
- Improved productivity thanks to high quality standards



WICOVALVE® Dream Steam® valve for thermal sealing

Typical applications	Valve type Art. No.	Body material	Filter	Hole type	opening pressure (mbar)	Colour	Front side	Back side
Portion trays Pouches Lidding films	W031 4007164	PP	without	large	5.0 – 9.0	white		
Portion trays Pouches Lidding films	W035 4010829	PP	without	large	5.0 – 9.0	green		



Test kitchen



- We offer you the possibility of personally tasting and assessing the meals under professional supervision at the CNF Dream Steam[®] Cuisine Center
- Discover a wide range of applications and accompany the executive chef as he prepares the meals
- The Dream Steam Cuisine® Center is located near the Zürich Airport, about half an hour away from our headquarters



Have we stimulated your imagination? We look forward to mutual projects!

