

Title (en)
Method of packaging poultry

Title (de)
Verpackungsverfahren von Geflügel

Title (fr)
Procédé d'emballage de volailles

Publication
EP 2345583 B1 20120620 (FR)

Application
EP 11150862 A 20110113

Priority
FR 1050197 A 20100113

Abstract (en)
[origin: EP2345583A1] The method involves introducing ready to cook fresh poultry in a tube or a bag made of thermoshrinkable film. Protective atmosphere is created at an interior of the tube or the bag. An end of the tube or an open end of the bag is sealed. Other end of the tube is sealed during utilization of the tube, and the film is shrunk around the poultry at temperature of 150 to 190 degree Celsius. The packaged poultry is stored for period of 6 to 18 hours, and the film is shrunk again around the poultry at temperature ranging from 165 to 180 degree Celsius. The protective atmosphere consists of carbon dioxide, mixture of carbon dioxide and nitrogen or mixture of carbon dioxide, nitrogen and oxygen.

IPC 8 full level
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CPC (source: EP)
B65B 25/064 (2013.01); **B65B 31/04** (2013.01); **B65B 53/063** (2013.01)

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