



Graphic Packaging

INTERNATIONAL

Even Heating, Crisping & Browning Solutions

for Cartons and Pressed Trays, Bowls, and Discs



We offer a portfolio of materials that evenly heat, crisp, or brown food during the cooking process. Qwik Crisp™, MicroRite™, and MicroRite™ Susceptor can be truly customized to achieve desired cooking results in the microwave or conventional oven.

These materials can be added in full or in selected areas to either a paperboard structure or a pressed tray. They provide an easy and efficient experience, from operator filling lines to the consumer eating their meal as your brand intends the product to be enjoyed.

Sustainability



- Paperboard-based alternative to CPET trays; typically reducing plastic by more than 90%
- Western Michigan University Repulpability Certified. Passes voluntary standard for repulping and recycling conducted by Western Michigan University.

Operational Efficiency



- Can be applied to our portfolio of pressed tray and paperboard products, meeting a broader range of applications
- Runs easily on filling lines to maintain speed efficiency without the material peeling or lifting from the paperboard
- Delivered to your facility already applied to the desired paperboard structure, eliminating the need for you to apply the materials

Consumer Experience



- Allows consumers to enjoy a hot, browned and crisped meal or snack in a short cooking time, providing convenience with minimal preparation
- No specialty cookware required—product quality and browning can be achieved without adding foils or transferring to pans or plates
- Easily transferred from freezer to microwave or oven to be warmed for a quick and convenient meal

Even Heating, Crisping & Browning Solutions

Qwik Crisp™

Qwik Crisp™ susceptor films are engineered to be used with cartons, sleeves, discs, and trays where microwave browning and crisping of bread and dough-based products is required.

Custom susceptor patterns can be created to meet specific product requirements, with placement on areas where browning and crisping is needed most for an enjoyable snack, appetizer, pizza, pie or sandwich.

MicroRite™

MicroRite™ products manage microwave energy to provide even heating during cooking using a special patterned foil design. Ideal for pot pies and lasagnas, MicroRite can minimize moisture loss and overcooked edges to preserve food quality, while reducing the cooking time by up to 50 percent for some foods compared to standard paperboard or CPET trays.

The MicroRite product line has two offerings:

- MicroRite with even heating technology
- MicroRite Susceptor with even heating and browning/crisping technology

	Qwik Crisp	MicroRite	MicroRite Susceptor
Product Details			
Product usage	Paperboard trays, bowls, discs and cards; cartons; sleeves	Paperboard trays, bowls, discs and cards; cartons; sleeves	Paperboard trays, bowls, discs and cards; cartons; sleeves
Microwave enhancement coverage	Full or focused pattern application	Custom demetalization pattern	Custom demetalization pattern
Applications			
Cooking	Exterior browning and crisping Moisture mitigation	Even heating Single-step cooking	Even heating Single-step cooking Exterior browning and crisping
Food types	Frozen foods Frozen snacks Handheld meals and appetizers Dough-based foods (pizzas, dessert pies, sandwiches, etc.)	Frozen foods Ready-to-eat entrees Multi-serve and single-serve meals (lasanga, casseroles, etc.)	Frozen foods Ready-to-eat entrees requiring crisping and browning (pot pies, pizza, etc.)
Coatings & Printing			
Lamination	Metalized PET film	Foil-laminated PET film	Foil-laminated MET PET film
Printing	Flexo or offset printing 1-6 color outside Full coverage or brand/pattern print	Flexo printing 2-color outside + coating Full coverage or brand/pattern print	Flexo printing 2-color outside + coating Full coverage or brand/pattern print
Regulatory compliance	FDA, CFIA, and EU compliant for reconstituting frozen and chilled foods in microwave and conventional ovens	FDA, CFIA, and EU compliant for reconstituting frozen and chilled foods in microwave and conventional ovens	FDA, CFIA, and EU compliant for reconstituting frozen and chilled foods in microwave and conventional ovens
Certifications	SFI® FSC® Passes voluntary standard for repulping and recycling conducted by Western Michigan University	SFI® FSC® Passes voluntary standard for repulping and recycling conducted by Western Michigan University	SFI® FSC® Passes voluntary standard for repulping and recycling conducted by Western Michigan University

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