

*Introducing The World's First*

*Multiple Food Types*

**Microwave Gourmet**

*Full set meal*

*What is special about*

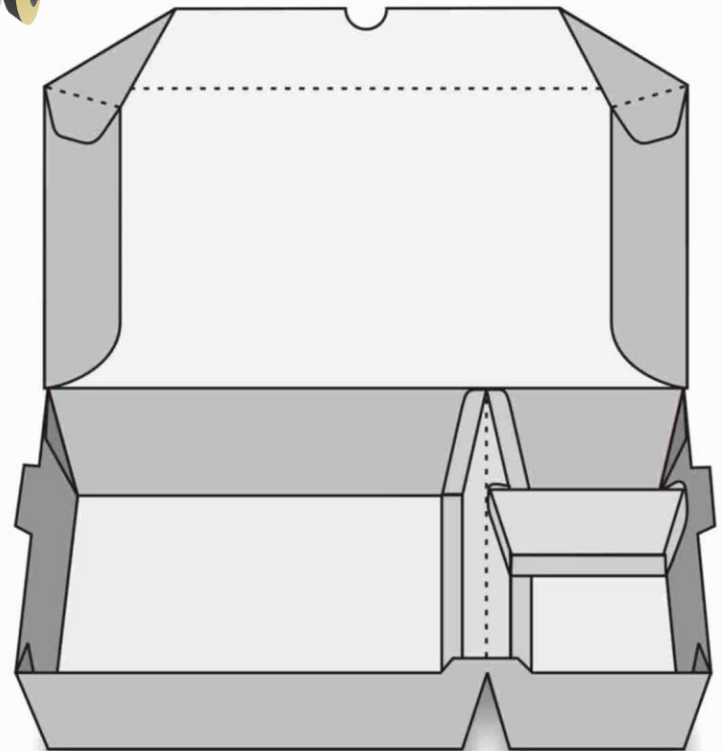
Multiple Food Types  
**Microwave Gourmet**

Full set meal

A set of meal packed with different food types separated by individual compartments.

Reheat together by Microwave.

Individual food type turns out with different cooking results.



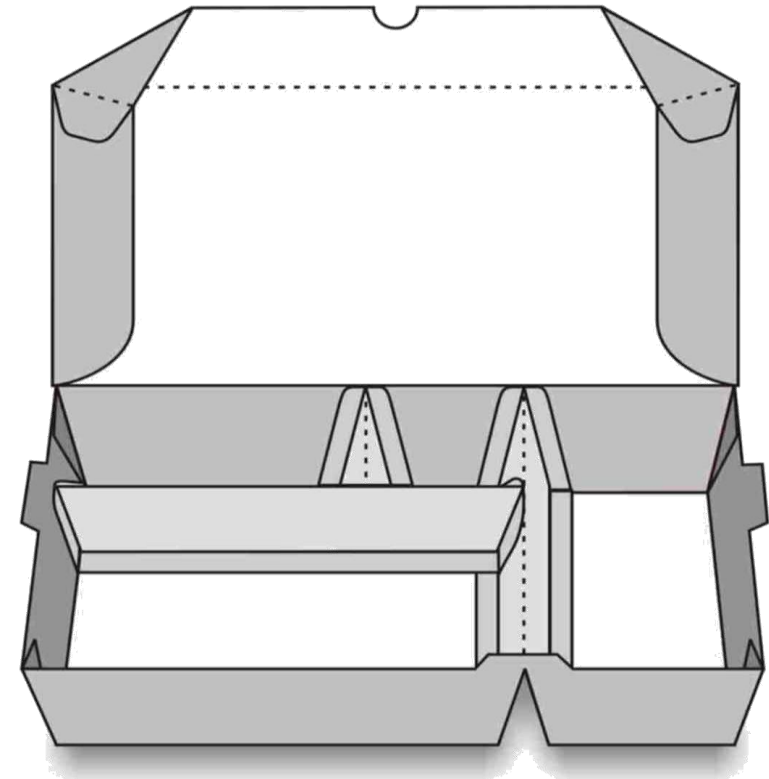
Example:

Steamy food Steamed!

Baked food Baked!

Grilled food Grilled!

Crispy food Crispy!



**Cold Salad Cold**

**Ice Cream Frozen!**

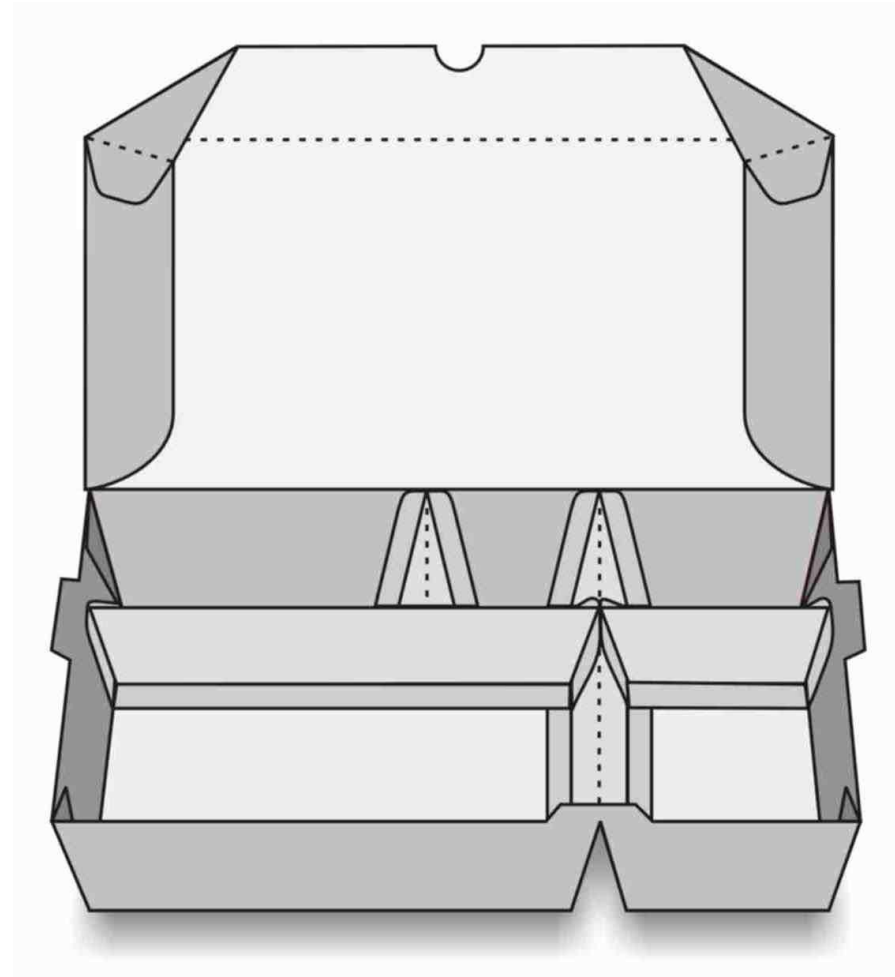
**A Technology Developed by Microwave Packaging (S) Pte Ltd**

## How do we do it?

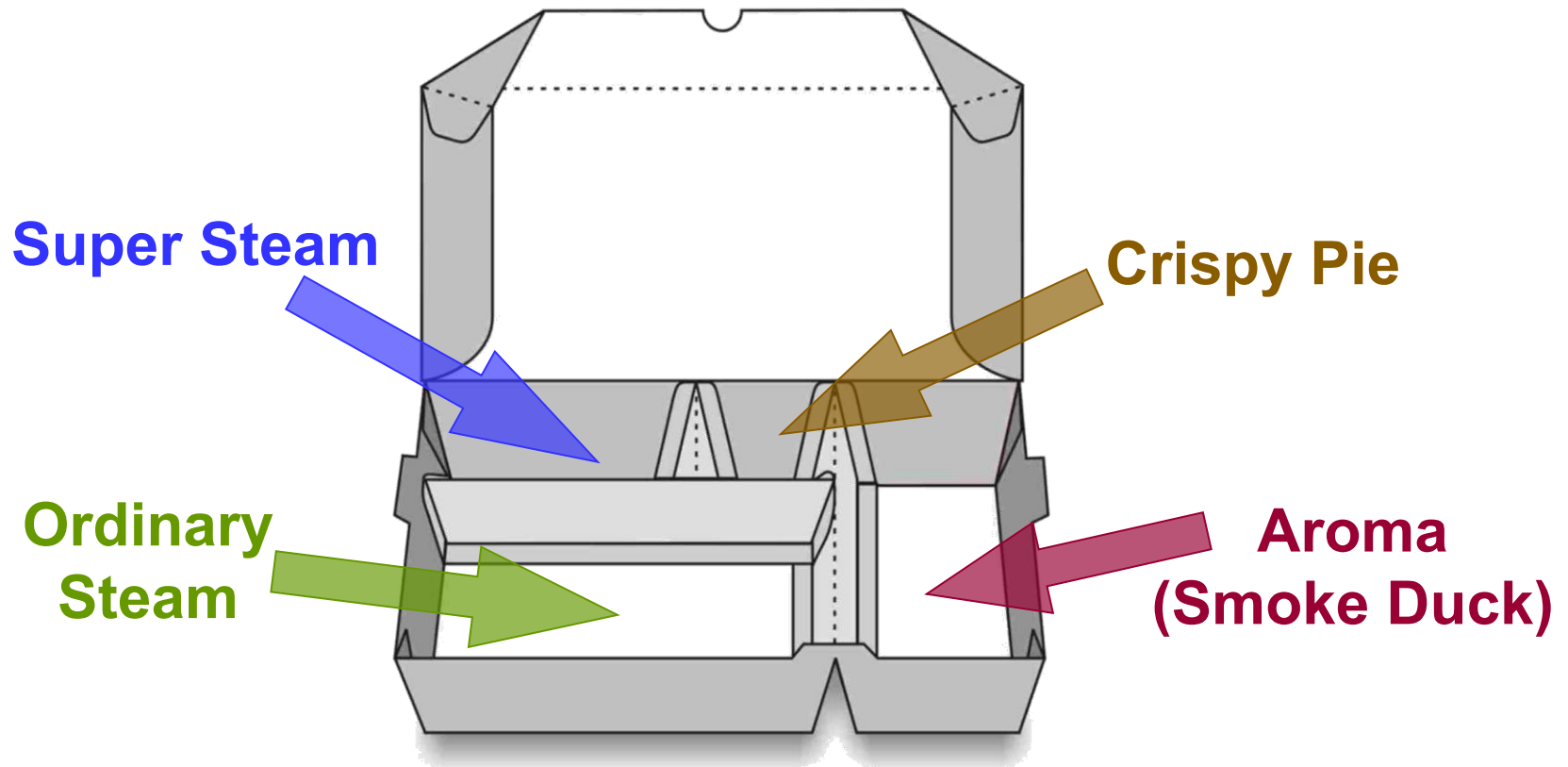
We First:

Designed **A Special Container** with Multiple compartments individually isolated.

Then, we **incorporate individual Microwave Technologies** into each compartment to cook different food types for different finished results.



# Simple Illustration:



Also note: All compartments are not 'back to back constructed'. They are insulated by ventilated bridges with a 'Channel'. And are as tall as the height of the wall of the base.

Maximum isolating and protecting from spillage, heat and odor cross-over.

A Singapore Technology.

**Combines both Steam & Microwave energies to Cook at double quick time.**

**Minimise Dehydration & Maximise Moisturisation.**

**Retaining Texture without 'killing the taste'.**



***Cooks Faster***

***Taste Better.***

**Recommended favourable for Rice, Pasta / Noodle & Tim Sum type of foods.**



It's ability to concentrate and booster heat energy with choice to either just to Brown the surface of food only Or penetrating and cooking the inside at the same time.

**Who says Only conventional Ovens can bake Good Pies?**

**Recommended favourable for Pastries, Puffs & Pizza type of foods. Crispy on the outside, moist and juicy on the inside. In just minutes.**



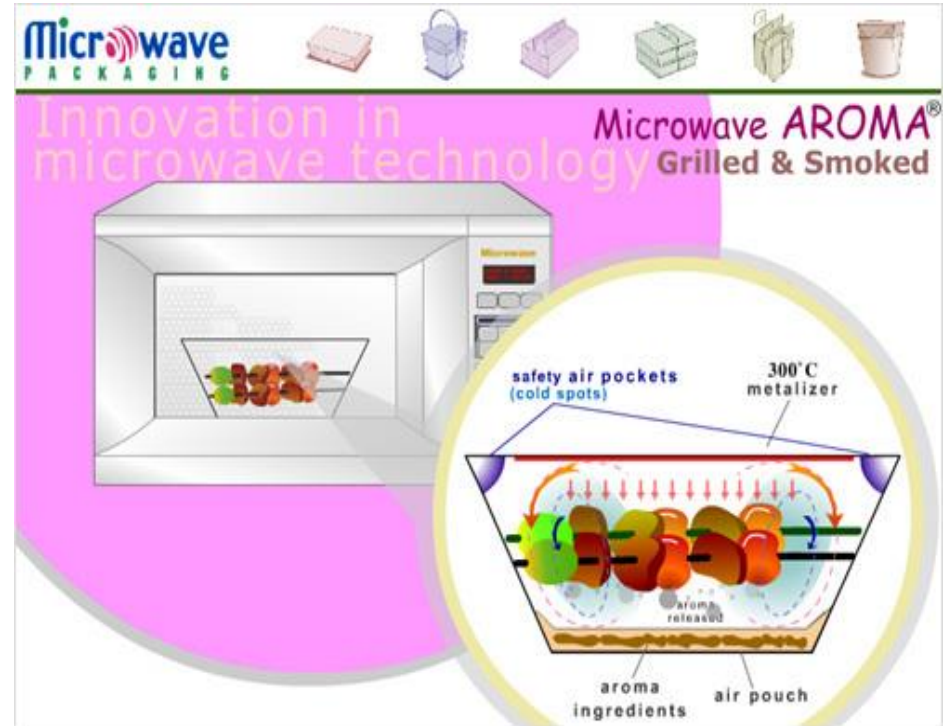
Chicken Pie from Frozen Raw to Crispy on the outside, Moist and Juicy on the inside, in 8 mins.





Also known as  
 Smoke Technology.

While during Microwave cooking, when temperature reaches a preset limit, a containment with Aroma ingredients erupts flavouring the food stuffs.



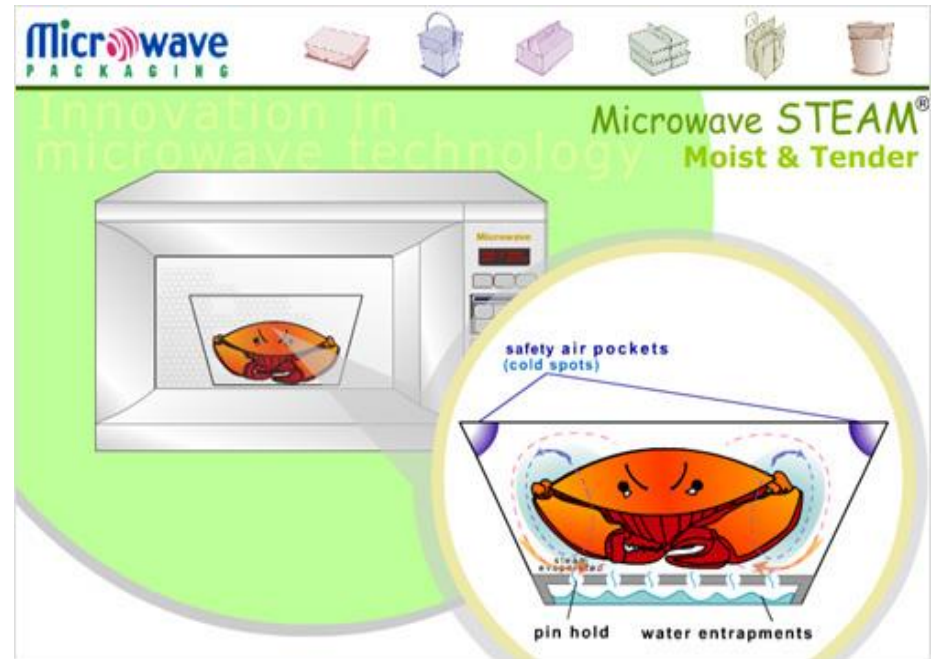
**Recommended favourable for Pastries, Puffs & smoke salmon or duck?**





It's ability to quickly evaporate water into Steam, and effectively moisturized and Steam Cooks, while always maintaining at below 100°C.

**Express steam cooking with No Burns.**



**Recommended favourable for heavy moist food stuffs like  
Sea Foods, Buns and steam eggs etc**



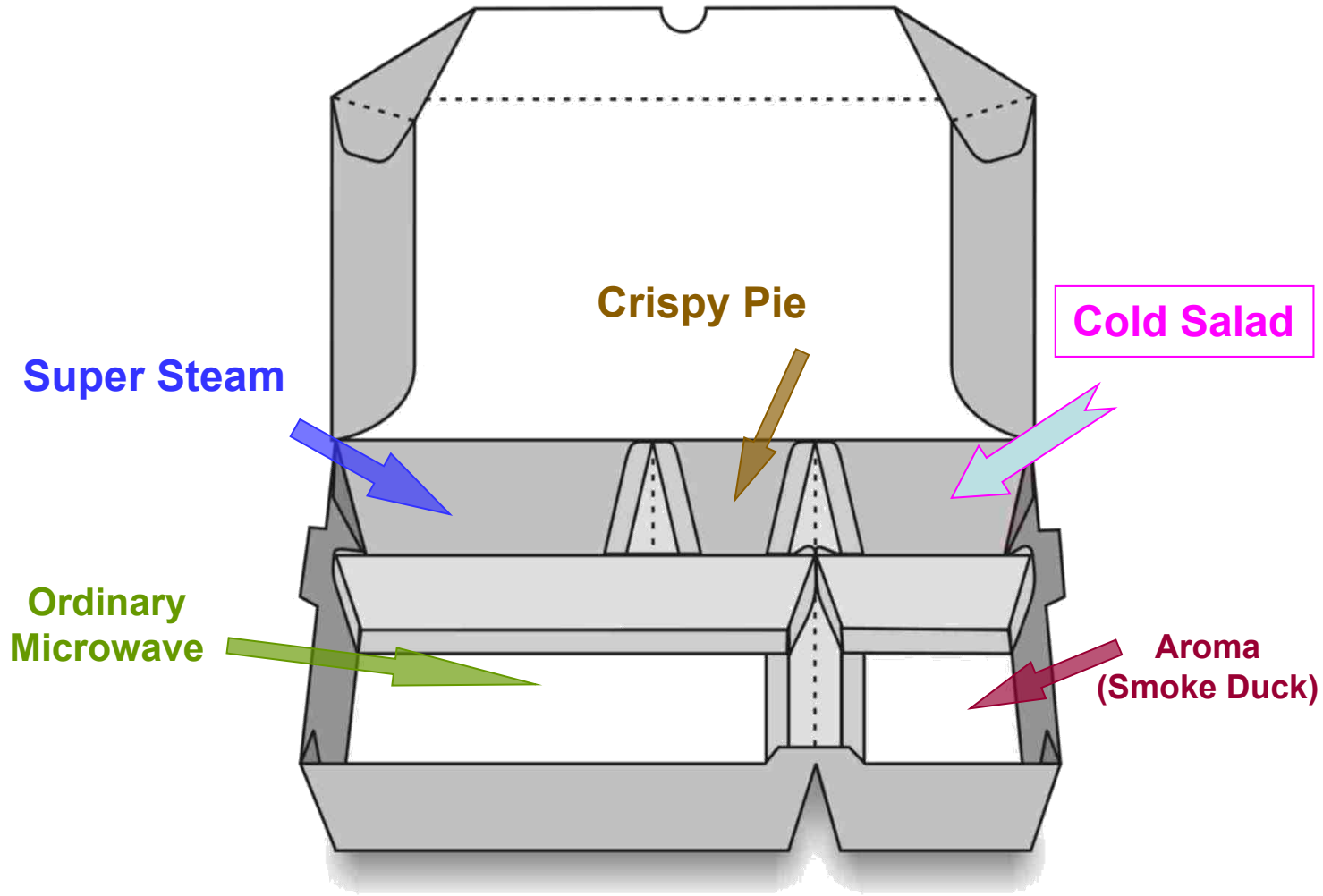
Adding the  
*Latest!*  
**Shield**  
Technology

**The technology is to repel Microwave energy, preventing molecule frictions, preventing heat generation.**

***No Heating = No Cooking***

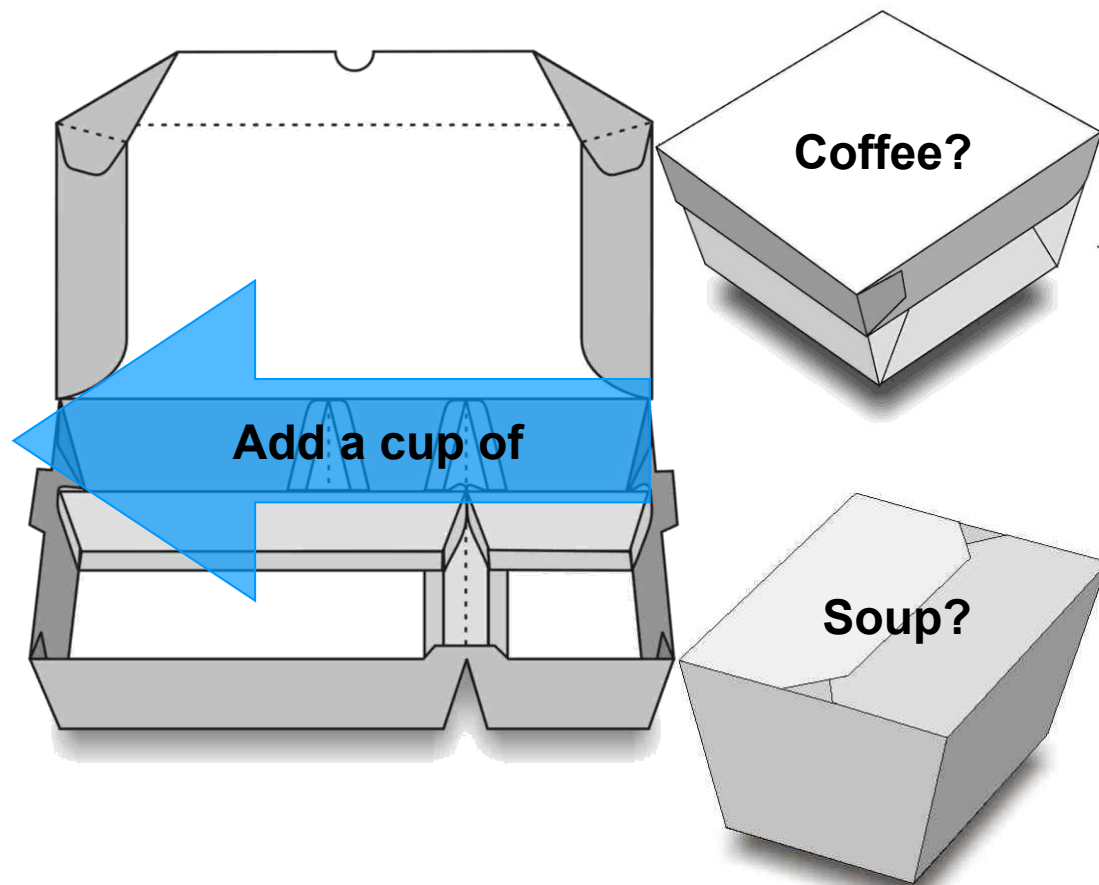
***Cold food remains Cold***

***Raw food remains Raw***



# Hot Coffee or Soup!

*Anyone?*



*In Partnership with You...*

At Microwave Packaging Singapore Pte Ltd.

**We don't sell food!**

*We invent the packaging,*

*You invent the food*

**Currently, various food inside MiC container not available.**