

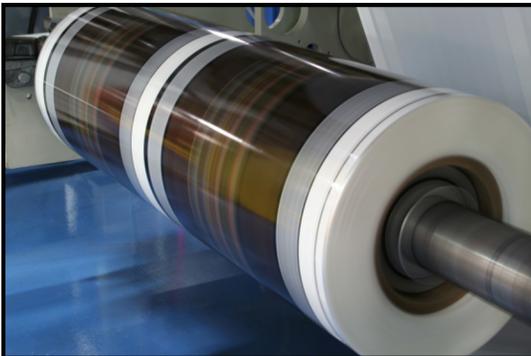
## Perftech, Inc.

Perftech, Inc specializes in the fabrication and supply of precision engineered flexible packaging that meets specific customer requirements for permeability.

We employ a variety of state-of-the-art perforating technologies to ensure we produce the most effective solution for your permeation needs.

Our perforating technologies are applied to numerous flexible substrates and packaging formats and can be found in an ever growing number of applications in the food, medical and industrial markets.

*Both SteamSure™ and SteamSurePlus™ can be applied to rollstock, pre made bags and tray & lidding.*



*SteamSure™*  
and  
*SteamSurePlus™*  
Microwaveable Packaging

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*SteamSure™*  
and  
*SteamSurePlus™*

 perftech

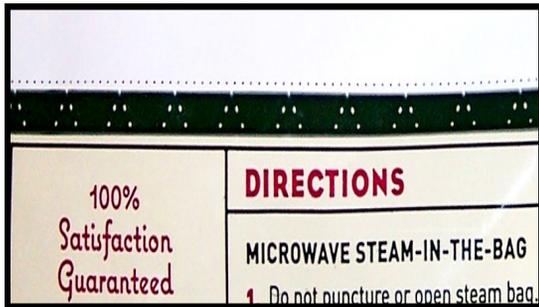
*Superior Science.  
Superior Perforation.  
Superior Performance.*

## SteamSure™

SteamSure™ by Perftech is the most reliable and easy to implement steam cooking system available for frozen vegetables, pastas, seafood and frozen entrees. By using customized microperforation patterns to simply and safely vent steam during microwave cooking, SteamSure™ gives brand owners and packagers a powerful new way to offer tasty and convenient products to consumers. By engineering the perforation patterns specifically for the product, SteamSure™ allows packagers an un-precedented flexibility to optimize cooking performance and product quality.

SteamSure™ can be applied to many different substrates and packaging formats including rollstock, pre-made bags and tray and lidding.

*Microperforation patterns customized to fit your application.*



## SteamSurePlus™

SteamSurePlus™ by Perftech offers the same custom features of steam venting through perforations as our base SteamSure™ product, with the additional benefits of barrier materials. SteamSurePlus™ is designed for products which require a barrier performance before being heated, but then need to vent steam in the microwave.

### Custom Made Solutions

Both SteamSure™ and SteamSurePlus™ start with custom made microperforation patterns which have been designed specifically to optimize the cooking time and flavor profile of your product.

### Simple and Reliable

Our steam cooking systems rely on perforations to vent steam, there are no mechanical valves, no engineered delaminations, just perforations and reliable self venting seals.

### Versatile

Both SteamSure™ and SteamSurePlus™ can be applied to multiple packaging platforms including pre made bags, rollstock, and tray and lidding.

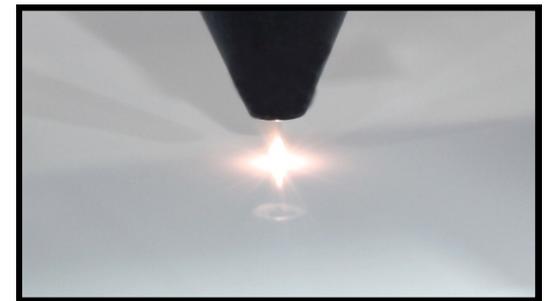
Both product lines can be printed and equipped with additional features including gussets and zippers.

## SteamSureToll

For companies who are already marketing a frozen food product but don't have the ability to offer it in a microwaveable package, toll perforation might be the answer.

Perftech may be able to take your present packaging structure and customize a microperforation pattern which enables your package to go direct from freezer to microwave. No changes in material construction, no changes in machinery, no changes in operation. You provide us with semi finished material, we add steam cooking functionality through microperforation and then ship back to you or your customer. It can be that simple.

*High power lasers create customized microperforation patterns for steam cooking applications.*



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