Inline Packaging is a leader in microwave susceptor food packaging. We specialize in laminations for browning and crisping of foods in the microwave oven. We are the only plant in the world with the capacity to susceptor pattern, print, laminate and die-cut in a single pass operation. This proprietary technology is suitable for many microwave products, including pizza, egg rolls, taquitos, and popcorn.

Inline's active susceptor packaging can be provided in many forms such as trays, tubs, cartons, wraps, bags and many others. For difficult to crisp items, we offer our exclusive Superceptor™ and Micro-Grill™ technology. These technologies crisp where ordinary susceptors fall short.

Our product development team can assist in all aspects of package development from conception to completion.
Inline Packaging designs, develops and produces specialized packaging for microwave foods. The team at Inline Packaging is made up of packaging professionals who originated many of the innovations in microwave packaging over the last 30 years. Collectively we have been awarded 27 patents on microwave packaging and processing.

Inline Packaging's state of the art converting lines are custom engineered to produce microwave packaging in a one step process. Inline Packaging is the only company formed solely to supply the food industry with performance enhancing microwave food packaging.

**Susceptor Packaging ...**

The term susceptor is used to describe "active" packaging that heats when exposed to microwave energy. By absorbing microwave energy and converting it to high surface temperatures, susceptor packaging crisps and browns a wide variety of foods. Susceptors can also be temperature controlled to speed cooking and improve product texture.

Our innovative packaging designs and equipment technologies allow us to create susceptors to fit the needs of your unique food product.
Superceptor™ is a revolutionary concept in microwave susceptor packaging. Superceptor™ supercharges the heat output of a conventional metallized susceptor for foods that are difficult to crisp such as pizzas, eggrolls, and sandwiches. Superceptor™ puts extra heat where you need it assuring lightning fast cooking without over cooking edges and ends.

How is Superceptor™ different? While appropriate for many applications, conventional susceptors have just one temperature output. This is like having a car with no gas pedal. In addition to having no temperature regulation, conventional susceptors often do not generate enough heat to achieve adequate browning and crisping. Conventional demetallized susceptors address this constant heat output issue by reducing heat in areas that tend to overcook. While this can be effective, the result is slower preparation time and improper browning.

Superceptor™ addresses these shortcomings by increasing heat in areas such as the center of a pizza or the middle of an eggroll. Superceptor™ will achieve results comparable to conventional cooking with the speed and convenience of microwave cooking.

- Variable heat output
- Achieves even cooking by adding heat in select areas
- Dark areas have increased heat
- Higher temperature output than metallized
- Highest performance
Micro~Grill™ is Inline Packaging’s latest innovation. The Micro~Grill™ turns an ordinary microwave into a convenient and quick Panini grill. The photo below is of a Panini grilled open face on the Micro~Grill™. The bread was not pre-toasted. The results speak for themselves.

The Micro~Grill™ incorporates performance enhancing features unachievable with standard single ply or corrugated susceptors. These include:

- Focused energy pattern for enhanced grill lines
- Vertical and horizontal moisture vent channels
- Increased susceptor heat output
- Multiple paperboard layers for rigidity and moisture resistance

While the Micro~Grill™ performs best when elevated with the outer carton, it is not absolutely necessary. The superior heat output provides superior crisping even when placed on the oven floor. When used with a platform, the Micro~Grill™ surpasses the results of corrugated or single ply susceptors even more dramatically. While we developed this concept specifically to grill open face sandwiches, the Micro~Grill™ can be tailored to crisp other flat products such as pizza.
Sleeves are constructed of paper or board laminated to metallized microwave susceptor film. Sleeves are customized to match the food being cooked by including vents, opening zippers, and gussets for proper fit. This package is perfect for "hand held" foods such as egg rolls, wraps, enchiladas, corn dogs, etc.
Heat Seal Wrap

Wraps are constructed of paper laminated to metallized microwave film with a sealable surface that may be used on flow wrappers. This package can also be custom designed to seal via registered heat seal coating. This package is perfect for high volume production of foods such as sandwiches, calzones, pies, etc.
Heat seal cartons are for such items as microwave popcorn or other food products. This type of package is for high temperature applications that require heat seals to not be in contact with product.
Trays

Trays for items such as french bread pizza and many other products are available and can also be custom designed to fit your specific needs. These can be configured for hand locked, machine lock formed, press formed or glue set up.
Die Cut Pads

An endless array of flat shapes can be die cut to match a product's size. Die cut pads are used where the bottom of a product needs to be browned or crisped while the top does not benefit from additional heat. The most common example is a circular pizza disk. Triangular slices, squares, and any other profile can be custom die cut. Pads are available both as full susceptor metalized as well as patterned for increased performance.
POPcorn ROLLstock

Rollstock for popcorn or other items to be cooked in the microwave is also available.
Susceptor patches are constructed of paper laminated to metallized film. This product is designed to be placed into folding cartons with standard patch application equipment.
POPZ - 2006 Vacuum Metallized or Coated Product Winners

On shelves crowded with products screaming for attention, these metallized packages and labels stand out and conquer the competition!

"AIMCAL Metallized Package and Label awards provide tangible evidence of leadership within your industry. It shows your employees, customers, suppliers and competitors that you are the company of choice when strategic procurement or sales decisions are made."

- Bill Foley, Vacumet Corp

Food Category: Technical Award
Vacumet Corp., Plastics Division
Product: POPZ Microwave Popcorn

In the Food Category, the Technical Award went to Vacumet Corp., Plastics Division, Wayne, New Jersey, for a liquid-tight paperboard tub that doubles as a cooking/serving bowl and provides six-month shelf life for POPZ Microwave Popcorn from Soller LLC, Bennettsville, South Carolina. The package base consists of 17-point solid bleached sulfate (SBS) adhesive-laminated to a high barrier aluminum-oxide-coated polyester equipped with a demetallized Camcrisp susceptor manufactured by Amcor Flexibles-Camvac, Thetford, U.K., and distributed exclusively in North and South America by Vacumet. The base is attached to a 20-point sleeve of clay-coated-one-side SBS flexographically printed in five colors plus varnish using water-based adhesive at the front and heat sealing at the back in a patented process on a custom-built machine. Popcorn is filled on top of the susceptor and covered with an opaque heat-sealable barrier film, which seals to the circumference of the base and up the sides of the sleeve. As the popcorn pops, the film balloons. The sleeve features a wavy diecut top edge, diecut tab on one side, which is pulled up to serve as a handhold to aid in removing the film after popping. Other vendors involved in the project include converter Inline Packaging LLC, Princeton, Minnesota; substrate supplier Dupont (U.K.) Ltd., Dumfries, U.K.; and package designer Jeffrey T. Watkins, Princeton, Minnesota.

The nestable design provides four side walls for graphics yet minimizes shipping costs.

Judges were impressed by the complexity of the package, its ability to contain liquid oil and its two-piece design, which provides a more economical way to produce the susceptor.

Read Next News Item >>
Innovative Product Anuga '07

ConeInn was honored with the Innovative Product Award at Germany's Anuga Exposition 2007. Anuga is one of the world's largest food trade shows with over 6000 exhibitors. ConeInn's unique cone shaped hand held pizza was chosen above over 10,000 products presented. Inline developed and manufactured the cone shaped susceptor sleeve that crisps the Pizza Cone in a microwave. The sleeve features a susceptor with multiple temperature zones as well as venting. An opening feature allows the consumer to tear away the top of the sleeve leaving a holder for convenience.