



## Test Report on trays by Independent Culinary Design Studio

Attached you will find pictures of the 100% Compostable Tray with Macaroni & Cheese. I filled the PET and Compostable trays with 22 oz of Mac & Cheese and froze to a core temp of 20f.

### Microwave:

Sealed trays with film, vented corners and heated on high for 6 minutes. Removed film, stirred and heated additional 2 minutes to 170f. The tray performed very well. It held the seal and was actually easy to pick up with my bare hand. The PET tray is very hot to touch and is a bit flimsy because of the heat transfer to plastic. NO taste, visual or performance issues vs. the PET tray.

### Conventional Oven:

Sealed trays with film, vented corners and placed in center of 350f pre-heated conventional oven cooked 55 minutes to 170f. Again, tray performed very well. It held the seal and again, easy to pick up with my bare hand. The PET tray was very flimsy and could not remove from oven with bare hand. *I wouldn't recommend the bare hand treatment by the way.* NO taste, visual or performance issues vs. the PET tray.

**Overall Impressions:** The compostable tray is friendly, ridged and holds a seal well. I'm not a big fan of white since it tends to show caramelizing in the oven...but this is a small issue. I was pleasantly surprised and think this tray has lots of potential.



**Compostable tray – Sealed frozen**



**Compostable Tray – Microwaved**



**Compostable tray – Conventional Oven**