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Vacuum packaging brings you a nutritious life

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Vacuum packaging brings you a nutritious life

To preserve the freshness and quality of food and to prepare fruit juices that retain their natural appeal, the Anti-Oxidation Vacuum Food Processing Set from German Pool is the ideal appliance.

Professionals in the culinary field often preserve food through vacuum packaging, which helps to safeguard fresh produce against oxidation and microbial contamination. Extending the shelf life of food is just one of the more remarkable functions of using vacuum packing. German Pool stretches the use of vacuum further through its Anti-Oxidation Vacuum Food Processing Set, which contains a vacuum lid, a handheld sealer and four zipper bags in various sizes.

Handy sealer makes vacuuming easier

Traditional vacuum packing involves a bulky, cumbersome sealer. But with the electric handheld vacuum sealer, users simply place the food in the vacuum zipper bag, place the sealer against the bag's air valve, and press the button. And the bag is then instantly vacuumed.

The removal of oxygen inside the bag effectively inhibits oxidation and microbial activities, while helping to achieve longer shelf life of food. The food retains its freshness and the zipper bags also allow rapid permeation of marinade.

Fresh juices from vacuum blending

To preserve fruit juices and perishable food, the vacuum lid and vacuum sealer form the perfect pair. The vacuum lid is compatible with various utensils, including bowls, jars and small pots. It can be used with German Pool's Food Processor to achieve vacuum blending to improve nutrition and flavor.

Compared with conventional blending, fruit juice produced by vacuum blending is more vivid in color, the texture is smoother, and the taste is richer. This is because vacuum blending prevents juices from losing their natural color due to oxidation. It also cuts air bubbles, and makes juices less prone to sedimentation.

Combo for Sous Vide slow-cooking

Preparing Michelin-quality delicacies is no longer a dream with the vacuum zipper bag and German Pool's Sous Vide PRO Slow Cook Circulator.

Heating food in a vacuum zipper bag under a constant water temperature can effectively slow down oxidation, and prevent the loss of moisture and flavors, giving rise to a tender texture and succulent taste. German Pool | Kowloon Flagship Store, Room 2-4, Upper G/F, Newport Centre, 116 Ma Tau Kok Road, To Kwa Wan | 2773 2888 | www.germanpool.com



► Anti-Oxidation Vacuum Food Processing Set



► Vacuum Lid



► Food Processor



► Slow Cook Circulator

