



araven

FOOD SAFETY INNOVATION

AIRTIGHT CONTAINERS



THE AIRTIGHT CONTAINERS enable foods to be preserved with the maximum hygiene-food safety guarantees. They reduce microbial loads and oxidation of food, prolonging its useful life and preserving the optimal organoleptic properties of products (colour, smell, taste, texture).

A good container for preserving food is an indispensable item in a kitchen; the properties of good food can deteriorate if not kept in the right container. The correct preservation of food must meet two objectives:

- 1 Ensure optimum health-hygiene quality.
- 2 Reduce the level of wastage due to food deterioration.





COLOR CLIP





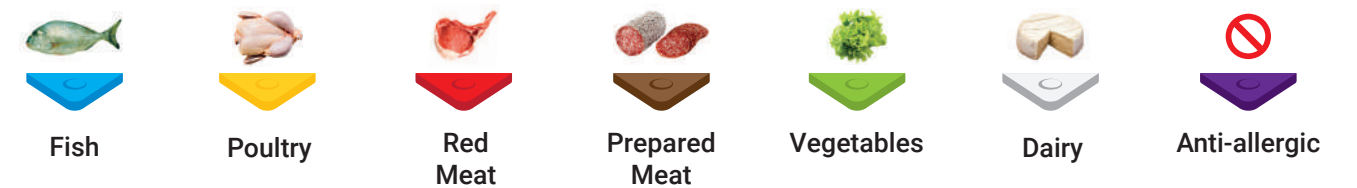
ColorClip

Colour coding to avoid cross-contamination.



7 Colorclips that facilitate food management in the kitchen based on different criteria such as:

Classification by type of food: ARAVEN containers, thanks to their Colorclip identification system, help prevent cross-contamination, ensuring that the contents of a container are always the same type of food: poultry, red meat, vegetables/fruit, fish, dairy products and prepared meat.



Classification by dates: 7 identifying Colorclips to organise the food prepared on each day of the week.



Classification by restaurant operations: Contents are quickly identified and accessed. Reducing the time it takes to supply workstations and prep tables. To help you in menu prepping and reducing response times.

Seven colours to identify raw materials for a particular menu. Example:



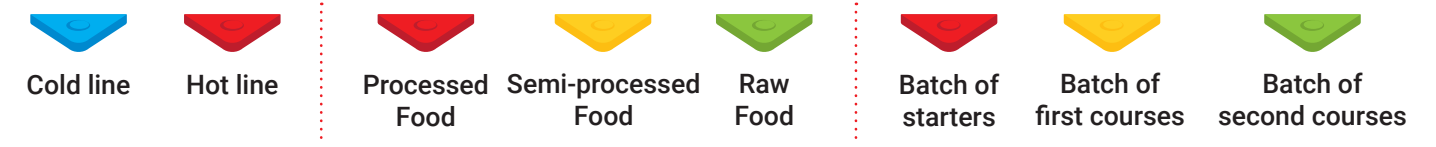


Stock control



Our products improve kitchen efficiency:
They are a tool for proper visual inventory management and its optimization.

Classification by operational line and work areas by process: Systems for classification and organisation of stored proteins based on criteria such as date of conservation, processing, thawing, etc.

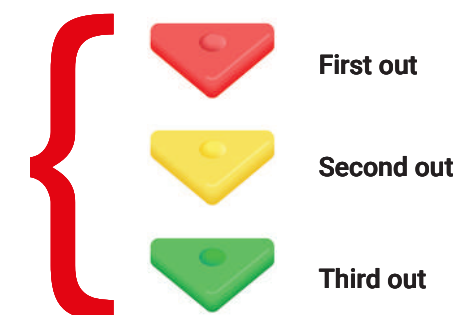


Food management with the FIFO system

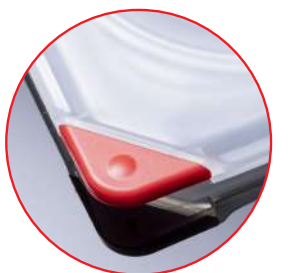
This system allows the first food that enters your storeroom or cold chamber to be the first to be consumed, thus avoiding unwanted wastage. Araven's colorclips in red, yellow and green help you to class foods according to their order of coming IN and going OUT.



Classification according to input and output:



ColorClip



Set 14 (2 x colour)



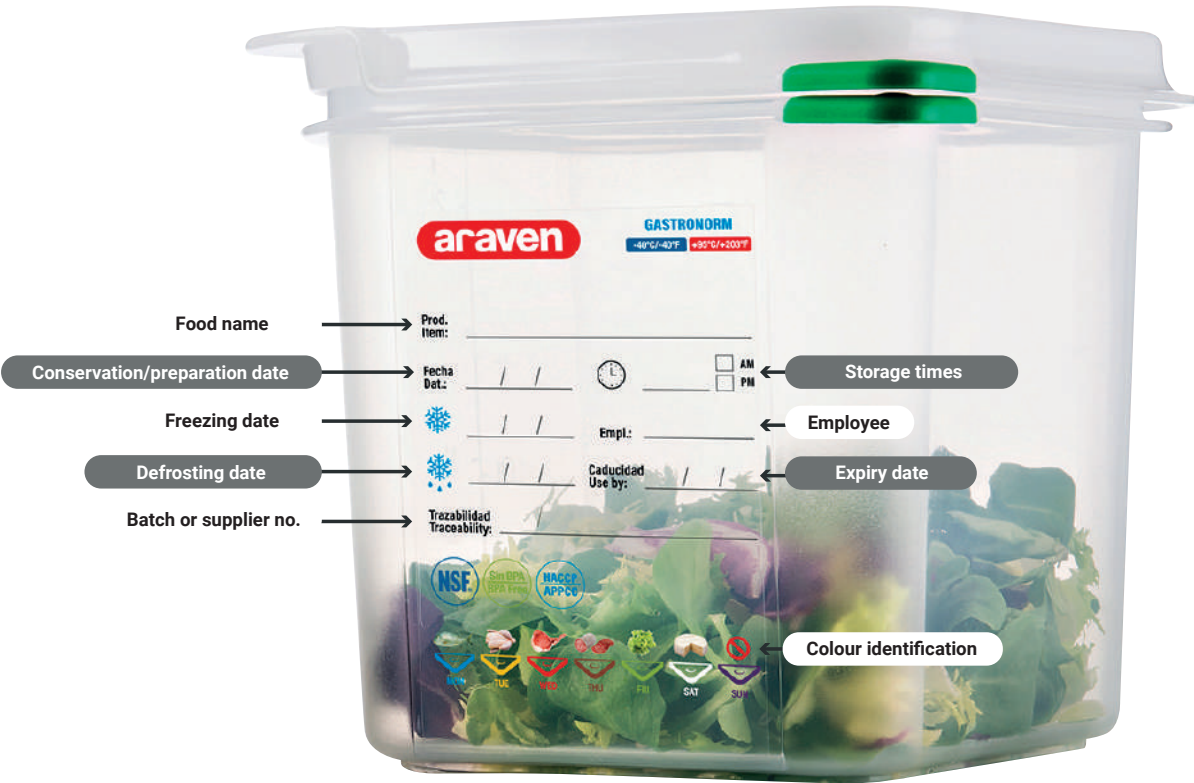
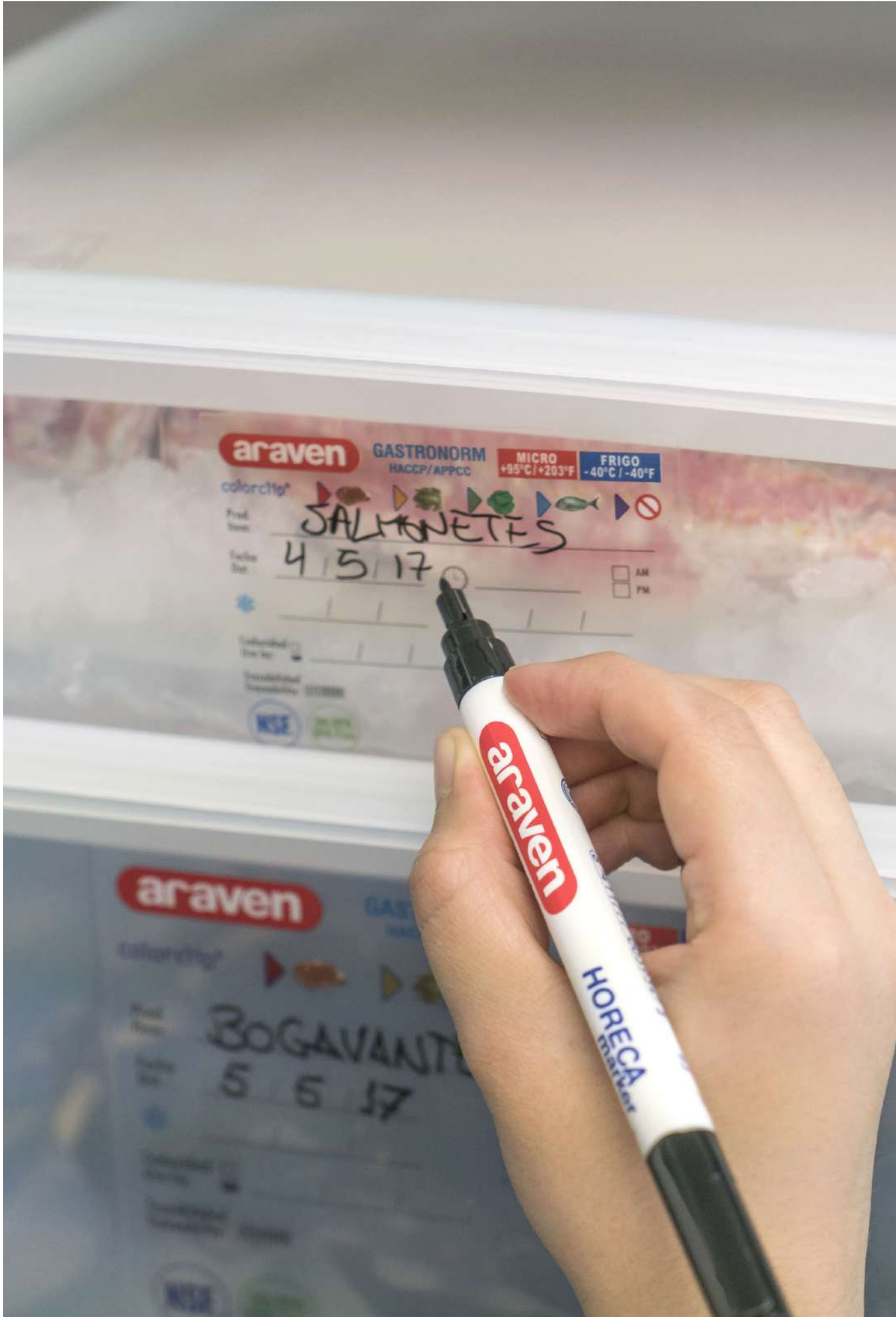
16x
Ref. **03019**
165x100xh6 mm

EMBEDDED LABEL



Identification system

- Savings**
No inconvenient and costly replacing of labels. No need to stick and tear off paper labels.
- Easy and convenient to use**
Just jot down the details on the label, using the Araven marker pen.
- Hygiene**
The integrated label does not leave any marks and comes out as new after each wash in the dishwasher.



HORECA Marker: Specially designed by ARAVEN to help catering professionals comply with traceability regulations.

To facilitate the use of labelled containers, Araven presents its HORECA marker with permanent water-based ink that can be washed off in a dishwasher. Just write the information on the label and when the container is washed, the writing can be rinsed off with water or will disappear by gently rubbing it under a flow of hot water.



AIRTIGHTNESS





Prolong the useful life of food

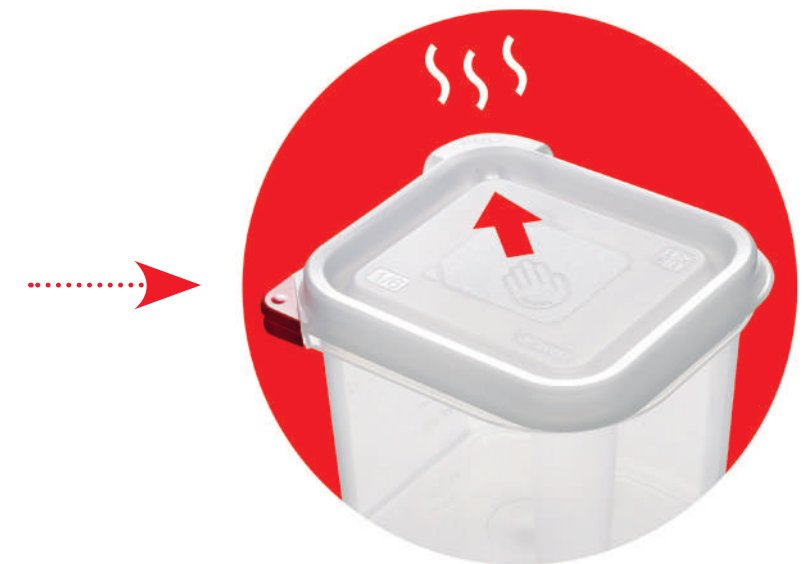
Containers with lid to prevent cross contamination between different types of food. This system is more sustainable than using plastic film or aluminium foil. It also prevents foods from drying out or absorbing or giving off odours that could affect their quality.

Araven's containers, thanks to their airtight seal, **prolong the useful life of food by up to 25%***.

- ① Select the Araven container in the GastroNorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.
- ② When you close the container press the centre of the lid to remove part of the air inside. **Press the lid** in the centre and gradually close it in the direction in which the air is expelled. This way **the air inside is partially removed**, improving food preservation.



The lid has a groove which allows the air inside the container to be partially expelled, **reducing food oxidation**.





		65mm	100mm	150mm	200mm
0,5L - 4L	GN 1/9	03020 0,6L	03021 1L	03022 1,5L	-
	GN 1/6	03023 1,1L	03024 1,7L	03025 2,6L	-
	GN 1/4	03026 1,8L	03027 2,8L	-	-
	GN 1/3	03029 2,5L	03030 4L	-	-
4L - 9L	GN 1/4	-	-	03028 4,3L	-
	GN 1/3	-	-	03031 6L	-
	GN 1/2	03032 4L	03033 6,5L	-	-
	GN 2/4	-	-	-	-
	GN 1/1	03044 8,3L	-	-	-
9L - 15L	GN 1/2	-	-	03034 10L	03035 12,5L
	GN 2/3	-	03469 9L	00470 14L	-
	GN 2/4	-	-	-	-
	GN 1/1	-	03036 13,7L	-	-
15L - 25L	GN 2/3	-	-	-	00471 19L
	GN 1/1	-	-	03037 20,5L	03038 27,5L



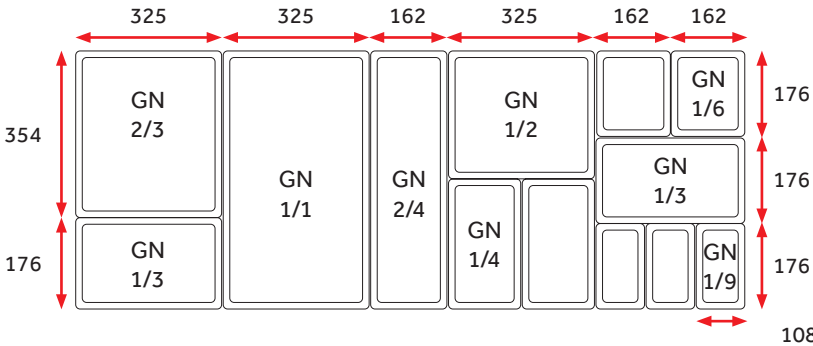
GastroNorm sizes

The catering equipment industry uses standard-size products to ensure all equipment, appliances and containers adapt to each other in kitchens, cold chambers and display areas.

The GastroNorm standard allows space to be optimised in the various preservation, handling and cooking circuits. This simplifies internal organisation in restaurants and ensures compatibility between different systems and equipment, such as work tables, transport equipment or display tables.

ARAVEN adopts standard GastroNorm measurements as the main norm for the sizes it uses for its products. EN 631.1 Standard of the European Committee for Standardisation.

GN 1/9: 176x108 mm
GN 1/6: 176x162 mm
GN 1/4: 265x162 mm
GN 1/3: 325x176 mm
GN 1/2: 325x265 mm
GN 2/3: 354x325 mm
GN 2/4: 530x162 mm
GN 1/1: 530x325 mm



Measurements in mm



Raw material management

Cost savings and continuous improvements can be achieved in all areas of food management, including food preservation. The quantities of food that are thrown away due to poor management not only generate a problem of sustainability but also entail a considerable additional cost for businesses.

To preserve meat and fish correctly they should be placed in containers that adapt to the quantity or sizes that will be used in the final preparation.

The following table provides a rough guideline to estimate container requirements based on the volumes of food to be stored. This quantity will depend very much on the type of foodstuff, its shape and also if it is fresh or frozen.

Proteins



- Chicken wings or thighs
- ▶ Frozen and neatly arranged: 1 ^{KB} / 2,2 ^{LB} → 2l / 2 qt
 - ▶ Fresh joints, in bulk : 1 ^{KB} / 2,2 ^{LB} → 3,2l / 3,2 qt



- Chicken breasts
- ▶ Frozen and neatly arranged: 1 ^{KB} / 2,2 ^{LB} → 2l / 2 qt
 - ▶ Fresh joints, in bulk : 1 ^{KB} / 2,2 ^{LB} → 2,8l / 2,8 qt



- Beef
- ▶ Frozen fillet in bulk, not arranged: 1 ^{KB} / 2,2 ^{LB} → 2,8l / 2,8 qt
 - ▶ Fresh joints, in bulk : 1 ^{KB} / 2,2 ^{LB} → 2,6l / 2,6 qt



- Pork
- ▶ Frozen fillet in bulk, not arranged: 1 ^{KB} / 2,2 ^{LB} → 2,8l / 2,8 qt
 - ▶ Fresh joints, in bulk : 1 ^{KB} / 2,2 ^{LB} → 2,6l / 2,6 qt



- Fish
- ▶ Frozen fillet in bulk, not arranged: 1 ^{KB} / 2,2 ^{LB} → 2,8l / 2,8 qt
 - ▶ Fresh fillets, in bulk: 1 ^{KB} / 2,2 ^{LB} → 2,4l / 2,4 qt



In the case of meat and fish in joints/portions/filleted, use an airtight container with a drain tray to prevent the surface of the foodstuff drying out.

Characteristics



3020	3021	3022	3023	3024	3025	3026	3027	3028	3029	3030
3031	3032	3033	3034	3035	3036	3037	3038	3044	470	471
3469										



GN 1/9
176x108 mm

Ref. **03020** / 0,6 L

Ref. **03021** / 1 L

Ref. **03022** / 1,5 L

GN 1/6
176x162 mm

Ref. **03023** / 1,1 L

Ref. **03024** / 1,7 L

Ref. **03025** / 2,6 L

GN 1/4
265x162 mm

Ref. **03026** / 1,8 L

Ref. **03027** / 2,8 L

Ref. **03028** / 4,3 L

GN 1/3
325x176 mm

Ref. **03029** / 2,5 L

Ref. **03030** / 4 L

Ref. **03031** / 6 L

GN 1/2
325x265 mm

Ref. **03032** / 4 L

Ref. **03033** / 6,5 L

Ref. **03034** / 10 L

Ref. **03035** / 12,5 L

GN 2/3
354x325 mm

Ref. **03469** / 9 L

Ref. **00470** / 14 L

Ref. **00471** / 19 L

GN 1/1
530x325 mm

Ref. **03044** / 8,3 L

Ref. **03036** / 13,7 L

Ref. **03037** / 20,5 L

Ref. **03038** / 27,5 L



Airtight: Double airtight seal for total protection of the food. The lid is made of LDPE, a more flexible material, which allows a better fit to the base.

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin, thus contributing to compliance with Traceability Regulations Reg. (EC) 852/2004 and Reg. (EC) 178/2002 regarding food.

ColorClip: Colour coding to avoid cross-contamination. Araven containers, thanks to their ColorClip identification, help to prevent cross-contamination, ensuring that the contents of the container are always of the same type: Poultry, red meat, vegetables/ fruit or fish.



Measuring scale: Measuring scale and GastroNorm size indicator.

Easy to Open: The container has a tab on the lid for easy opening.

GastroNorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard.

Stackable with a lid and **nestable** when empty.

Easy to clean: Rounded edges. The special design avoids the accumulation of food remains and facilitates cleaning.



Drain trays



GastroNorm drain trays are essential elements in any kitchen where food preservation takes place. They are used in the preservation of foods that release juices, reducing the amount of losses due to spoilage.

The drain tray is placed in the bottom of the container and encourage drainage to the bottom, thus avoiding contact between the liquid and the food and reducing the risk of proliferation of bacteria.

Araven has drain trays that adapt to its food containers (in GastroNorm sizes as well as other sizes) designed to evacuate exudates, and thus maintain food quality.



Optimum shape: Designed to correctly evacuate exudates. High enough to separate exudates from food. Complies with hygiene and health regulations that recommend avoiding contact between food and exudates.

Rounded edges: A special design that avoids accumulation of food remains and makes cleaning easier.

Ergonomic: An ergonomic edge to facilitate handling of the grille.

GN 1/6
120x106 mm



Ref. **00254**

GN 1/4
208x100 mm



Ref. **00243**

GN 1/3
260x115 mm



Ref. **00242**

GN 1/2
260x205 mm



Ref. **00241**

GN 2/3
312x283 mm



Ref. **01923**

GN 1/1
470x265 mm



Ref. **00256**



Anti-allergen airtight containers

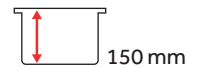


Identifies and separates menus specially prepared for customers with allergies or intolerances.

The purple Araven airtight containers are designed to visually separate food for customers with allergies or food intolerances, protecting it from possible contamination that could trigger an allergic reaction.

Fast, fool-proof and safe identification of food with allergens is key in prevention of inadvertent intake by the risk group. The special permanent label is to identify the allergen on ARAVEN's airtight container, preserving food with every guarantee for customers who suffer food allergies or intolerances.

In addition to the leak proof closure of these airtight containers, they are specially designed to preserve and protect foods from any risk of contagion and cross-contamination by food allergens.



What are the food products that cause allergies or intolerances about which the consumer should be informed?

- | | |
|--|--|
|  Milk and products thereof including lactose |  Crustaceans and products thereof |
|  Eggs and products thereof |  Soybeans and products thereof |
|  Fish and products thereof |  Gluten and products thereof |
|  Peanuts and products thereof |  Mustard and products thereof |
|  Sesame and products thereof |  Celery and products thereof |
|  Molluscs and products thereof |  Lupin and products thereof |
|  Sulfites at concentrations of more than 10 mg/kg |  Tree nuts and products thereof |

GN 1/6
176x162 mm

Ref. **61390** / 2,6 L

GN 1/4
265x162 mm

Ref. **61392** / 4,3 L

GN 1/3
325x176 mm

Ref. **61393** / 6 L

GN 1/2
325x265 mm

Ref. **61391** / 10 L

GN 1/1
530x325 mm

Ref. **61397** / 20,5 L





FOOD SAFETY INNOVATION