



**UNIVERSITI PUTRA MALAYSIA**

**SUSCEPTOR PACKAGING MATERIAL FOR BAKING FLAKY PASTRY  
DOUGH IN MICROWAVE OVEN**

**NOR MAZLANA BINTI MAIN**

**FK 2008 9**

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**MASTER OF SCIENCE  
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DOUGH IN MICROWAVE OVEN**

**By**

**NOR MAZLANA BINTI MAIN**

**Thesis Submitted to the School of Graduate Studies, Universiti Putra Malaysia  
in Fulfilment of the Requirement for the degree of Master of Science**

**January 2008**



**Dedicated to my beloved**

**Parents...**

**Husband...**

**For their loves and encouragements...**



Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfilment of the requirement for the degree of Master of Science

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**January 2008**

**Chairman : Professor Russly bin Abdul Rahman, PhD**

**Faculty : Engineering**

Microwave oven has been used extensively as to provide conveniences to consumers in preparing foods. The major problem in microwave baking is the inability of the microwave oven to induce browning on the surface of foods. To alleviate this problem and aid the browning and crisping on the surface of a baked food item, a packaging materials called susceptor has been developed specifically to support the usage of microwave oven.

This study presents the design of susceptor packaging rigid box that is effective to bake flaky pastry dough (puff pastry) in microwave oven and performance evaluation of the product through microwave testing.

Paperboard, corrugated board B-flute and metallized polyethylene terephthalate (MPET) film were used to design susceptor packaging rigid box. Testing on performance of susceptor packaging rigid box was implemented in microwave baking with different design and lamination of packaging material with puff pastry inside. Only one design of susceptor packaging rigid box was chosen which was design eight with the use of semi

coating MPET film based on the desirable quality of the susceptor packaging rigid box and the puff pastry. Quality parameters of puff pastries such as temperature after baking, weight loss, colour changes at top and bottom surfaces, specific volume after baking and hardness were obtained as a result of the application on susceptor packaging rigid box through microwave testing. The sensory attributes of puff pastries such as appearance (colour), odour, taste, crispiness, texture (hardness) and overall acceptability were also examined using Hedonic Test acceptability of panelists on the puff pastries that were baked in susceptor packaging rigid box in microwave oven.

As baking time was increased, all the quality parameters increased. Microwave baked puff pastries without susceptor packaging rigid box had some quality defects such as lack of colour, became soggy, shrank and brittle when cold. However, the microwave baked puff pastries had the highest specific volume and temperature. It was possible to improve the quality of microwave baked puff pastries with the aid of susceptor packaging rigid box. The colour of puff pastries changed into desirable rich brown and gave crispiness value similar to the conventionally baked ones at the three power levels used. However, microwave baked puff pastries with susceptor packaging rigid box had a lower volume at all power used. The best conditions for baking puff pastries in microwave oven with susceptor packaging were 270s, 285s and 300s at 340W microwave power; 165s and 180s at 500W microwave power; and 105s and 120s at 790W microwave power. When susceptor packaging was applied for this condition, it reduced conventionally baking time about 75%-91%. Results of sensory evaluation showed that puff pastries baked in conventional oven were highly accepted by the panelists with mean scores of 7.67 (mean scale: 1-9). The results followed by puff pastries that were baked with susceptor packaging rigid box with the mean score value of 6.93. Microwave baked puff pastries had the lowest mean score in overall acceptability (4.47).

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Master Sains

**BAHAN PEMBUNGKUS ‘SUSCEPTOR’ BAGI PEMBAKARAN DOH PASTRI  
BERLAPIS DALAM KETUHAR GELOMBANG MIKRO**

Oleh

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Ketuhar gelombang mikro telah digunakan secara meluas sebagai melengkapi keperluan kemudahan kepada pengguna dalam penyediaan makanan. Masalah utama dalam pembakaran dalam ketuhar gelombang mikro ialah ketidakmampuan ketuhar gelombang mikro untuk menghasilkan pemerangan di atas permukaan makanan. Untuk mengurangkan masalah ini dan membantu pemerangan dan kerangupan di atas permukaan makanan yang di bakar, bahan pembungkus ‘susceptor’ telah dibangunkan khususnya untuk menggalakkan penggunaan ketuhar gelombang mikro.

Kajian ini mempersembahkan rekabentuk pembungkus ‘susceptor’ kotak tegar yang efektif untuk membakar pastri doh berlapis (pastri puf) dalam ketuhar gelombang mikro dan menilai prestasi produk melalui ujian ketuhar gelombang mikro.

Papan kertas, papan gelugor flut-B dan filem polietilena tereptalat berlogam (MPET) digunakan untuk merekabentuk pembungkus ‘susceptor’ kotak tegar. Ujian prestasi dijalankan ke atas pembungkus ‘susceptor’ kotak tegar dalam ketuhar gelombang mikro



dengan gabungan bahan dan rekabentuk yang berbeza bersama pastri puf di dalamnya. Hanya satu sahaja rekabentuk pembungkus 'susceptor' yang dipilih iaitu rekabentuk ke lapan yang menggunakan filem sebahagian lapisan pelindung MPET berdasarkan kualiti yang diinginkan pada pembungkus 'susceptor' kotak tegar dan pastri puf. Parameter kualiti pastri puf seperti suhu selepas pembakaran, kehilangan kandungan air, perubahan warna pada permukaan atas dan bawah, isipadu spesifik selepas pembakaran dan kekerasan akan ditentukan sebagai keputusan bagi pengaplikasian pembungkus 'susceptor' kotak tegar melalui ujian ketuhar gelombang mikro. Ujian deria rasa ke atas aspek pastri puf seperti warna, bau, rasa, kerangupan, tekstur (kekerasan) dan penerimaan keseluruhan juga dijalankan menggunakan Ujian Hedonic sebagai keputusan ke atas penerimaan panel kepada puf yang dibakar dalam pembungkus 'susceptor' kotak tegar dalam ketuhar gelombang mikro.

Semua parameter kualiti meningkat dengan peningkatan masa pembakaran. Pembakaran pastri puf di dalam ketuhar gelombang mikro tanpa pembungkus 'susceptor' kotak tegar mempunyai kualiti kurang baik seperti tiada perubahan warna, menjadi lembab, kecut dan keras apabila sejuk. Namun begitu, pastri puf mempunyai kadar isipadu spesifik dan suhu yang tinggi. Pembungkus 'susceptor' kotak tegar boleh digunakan sebagai bantuan untuk memperbaiki kualiti pembakaran pastri puf melalui ketuhar gelombang mikro. Warna pastri puf bertukar kepada keperangan yang diinginkan serta memberikan nilai kerangupan yang seakan sama dengan pembakaran secara konvensional pada ketiga-tiga peringkat kuasa yang digunakan. Namun begitu, pastri puf tersebut mempunyai nilai isipadu yang rendah pada semua peringkat kuasa yang digunakan. Situasi yang paling baik untuk membakar pastri puf dalam ketuhar gelombang mikro ialah 270s, 285s dan 300s pada kuasa 340W; 165s dan 180s pada kuasa 500W; dan 105s dan 120s pada kuasa 790W. Apabila pembungkus 'susceptor' kotak tegar diaplikasikan dalam situasi ini, ia dapat mengurangkan masa pembakaran sebanyak 75%-91%. Keputusan daripada ujian rasa menunjukkan bahawa pastri puf yang dibakar secara konvensional mempunyai penerimaan keseluruhan yang tertinggi oleh ahli panel dengan purata skor 7.67 (skala purata: 1-9). Keputusan diikuti pula dengan pastri puf yang dibakar menggunakan pembungkus 'susceptor' kotak tegar dengan purata skor 6.93. Pembakaran pastri puf



melalui ketuham gelombang mikro memberikan nilai terendah dalam penerimaan keseluruhan oleh ahli panel dengan purata skor 4.47.



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I certified that an examination committee has met on 11 January 2008 to conduct the final examination of Nor Mazlana Binti Main on her Master of Science thesis entitled “Susceptor Packaging Material for Baking Flaky Pastry Dough in Microwave Oven” in accordance with Universiti Pertanian Malaysia (Higher Degree) Act 1980 and Universiti Pertanian Malaysia (Higher Degree) Regulation 1981. The committee recommended that the candidate be awarded the relevant degree. The Committee Members for the candidate are as follows:

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## DECLARATION

I declare that the thesis is my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously, and is not concurrently submitted for any other degree at Universiti Putra Malaysia or at any other institution.



**NOR MAZLANA BINTI MAIN**

Date: 3 April 2008

## TABLE OF CONTENTS

	<b>Page</b>
<b>DEDICATION</b>	ii
<b>ABSTRACT</b>	iii
<b>ABSTRAK</b>	v
<b>ACKNOWLEDGEMENTS</b>	viii
<b>APPROVAL</b>	ix
<b>DECLARATION FORM</b>	xi
<b>LIST OF TABLES</b>	xv
<b>LIST OF FIGURES</b>	xvi
<b>LIST OF ABBREVIATIONS</b>	xix
<b>CHAPTER</b>	
<b>1 INTRODUCTION</b>	<b>1</b>
1.1 Overview	1
1.2 Research Background	2
1.3 Objective	6
1.4 Scope of the Study	6
<b>2 LITERATURE REVIEW</b>	<b>7</b>
2.1 Microwave	7
2.1.1 Microwave Generation	8
2.1.2 Sources of Heat Generation during Microwave Cooking	11
2.1.3 Influences of Food Characteristics in Microwave Oven	13
2.2 Comparison of Microwave Baking with Conventional Baking	16
2.3 Susceptor Packaging Material	19
2.3.1 Description of Susceptor	19
2.3.2 Theory and Practice	19
2.3.3 Design Consideration of Susceptor Packaging	23
2.3.4 Types and Application of Susceptor	24
2.4 Paper and Corrugated Board	27
2.4.1 Paper and Paperboard Manufacture	27
2.4.2 Paper Properties	27
2.4.3 Applications of Paper in Packaging	29
2.4.4 Corrugated Board Construction	29
2.4.5 Flutes structure	31
2.4.6 Box Dimension	32
2.5 Quality Parameter Measurements	33
2.5.1 Temperature	33
2.5.2 Weight Loss	34



2.5.3	Colour	35
2.5.4	Specific Volume	37
2.5.5	Hardness/Firmness	38
2.5.5.1	Mechanical Properties	38
2.6	Sensory Evaluation	42
2.6.1	Hedonic Scale Method	43
<b>3</b>	<b>RESEARCH DESIGN AND METHODOLOGY</b>	<b>44</b>
3.1	Materials	44
3.2	Preparation of Susceptor Rigid Box	48
3.2.1	Design One	50
3.2.2	Design Two	51
3.2.3	Design Three	51
3.2.3	Design Four	52
3.2.4	Design Five	52
3.2.4	Design Six	52
3.2.5	Design Seven	53
3.2.6	Design Eight	53
3.3	Preparation of Puff Pastry Dough	57
3.4	Preliminary Experiment	58
3.5	Experimental Design	61
3.6	Microwave Baking and Conventional Baking	63
3.6.1	Microwave Baking with Susceptor Rigid Box	63
3.6.2	Microwave Baking without Packaging Application (for Comparison)	64
3.6.3	Conventional Baking (for Comparison)	65
3.7	Quality Measurement	67
3.7.1	Temperature of Puff Pastries after Baking	67
3.7.2	Percent Weight loss (WL%) of Puff Pastries	67
3.7.3	Colour Change of Puff Pastries	68
3.7.4	Specific Volume of Puff Pastries after Baking	69
3.7.5	Hardness of Puff Pastries	71
3.8	Sensory Evaluation	73
3.9	Statistical Analysis	74
<b>4</b>	<b>RESULTS AND DISCUSSION</b>	<b>76</b>
4.1	Preliminary Experiment	76
4.1.1	Selection of Suitable Susceptor Rigid Box for Baking Puff Pastry Based on Observation	76
4.1.2	Discussion on Selection of Suitable Susceptor Rigid Box for Baking Puff Pastry	85
4.2	Quality Parameter of Baked Puff Pastries	88
4.2.1	Centre Temperatures of Puff Pastries after Baking	92
4.2.2	Weight Loss of Puff Pastries	94
4.2.3	Colour Changes ( $\Delta E$ ) on Top of Puff Pastries	97
4.2.4	Colour Changes ( $\Delta E$ ) on Bottom of Puff Pastries	99

4.2.5	Specific Volumes of Puff Pastries after Baking	102
4.2.6	Hardness of Puff Pastries	104
4.3	Sensory Analysis of Baked Puff Pastries	107
<b>5</b>	<b>CONCLUSIONS AND RECOMMENDATIONS</b>	<b>111</b>
5.1	Conclusions	111
5.2	Recommendations for Further Studies	114
	<b>REFERENCES</b>	<b>116</b>
	<b>APPENDICES</b>	<b>123</b>
	<b>BIODATA OF STUDENT</b>	<b>176</b>





## LIST OF TABLES

<b>Table</b>		<b>Page</b>
2.1	Standards flute structures/configurations (Soroka, 1996)	32
3.1	Summary of various lamination for Design One to Design Eight	55
3.2	Ingredients of puff pastries for 30 pieces (Bakery Unit of FST, 2006)	58
3.3	Randomization of experiment for microwave with susceptor packaging	62
3.4	Randomization of experiment for microwave baking without packaging application	63
3.5	Combination power of microwave and baking time for baking puff pastries in susceptor packaging	64
4.1	Summary of the effects of various lamination for Design One to Design Eight on browning puff pastries baked in microwave oven	84
4.2	Mean scores for quality parameter of puff pastries baked in microwave with susceptor packaging, without packaging application (control) and conventional oven (control)	90
4.3	Mean scores for sensory attributes of puff pastries baked in microwave oven with susceptor packaging, microwave oven and conventional oven	107



## LIST OF FIGURES

<b>Figure</b>		<b>Page</b>
2.1	Energy Flow Pattern from Magnetron to Oven Cavity (Micheal, 1986)	9
2.2	Energy Flow with Stirrer in Oven Cavity (Micheal, 1986)	10
2.3	Major Components of Typical Microwave Oven (Nishkaran, 2002)	11
2.4	Corrugated board illustration and types of combined board (Fibre Box Handbook, 1999)	30
2.5	The standard flute sizes (Fibre Box Handbook, 1999)	31
2.6	Box dimensions in the order of length, width and depth (Fibre Box Handbook, 1999)	33
2.7	Schematic representation of the five different types of force-distance that are obtained in hardness test (Bourne, 2002)	41
3.1	Types of industrial MPET films (a) Medium coating MPET (b) Semi coating MPET	45
3.2	Types of paper and corrugated board (a) Paper; 180g/m <sup>2</sup> (b) Paper; 275g/m <sup>2</sup> (c) Corrugated board B-flute (d) Single wall corrugated board B-flute (two facing liners bonded with corrugated medium)	47
3.3	The dimensions of rigid box	49
3.4	Rigid box (packaged container)	49
3.5	Design One; medium coating MPET film laminate to corrugated board B-flute	50
3.6	Medium coating MPET film laminate to corrugated board B-flute at selected location	51
3.7	Design Six; semi coating MPET film laminate to corrugated board B-flute	53
3.8	Design Eight; lamination of paper 275g/m <sup>2</sup> with corrugated board (susceptor board)	54

3.9	Flow diagram of the design and selection of susceptor rigid box	56
3.10	Flaky pastry dough (puff pastry dough)	57
3.11	Puff pastries for testing	58
3.12	Flaky pastry placed in the susceptor rigid box	59
3.13	Flow diagram of experimental procedure	66
3.14	Data logger (8534-16, Cole-Parmer Instrument Company, U.S.A)	67
3.18	Colour Reader (Minolta, CR-10, Japan)	69
3.19	Mustard seeds displacement method and the apparatus used	70
3.20	Instron Machine (5566 Model, Instron Corporation, USA)	72
4.1	The effects of susceptor packaging Design One on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	77
4.2	The effects of susceptor packaging Design Two on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	78
4.3	The effects of susceptor packaging Design Three on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	79
4.4	The effects of susceptor packaging Design Four on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	80
4.5	The effects of susceptor packaging Design Five on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	81
4.6	The effects of susceptor packaging Design Six on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	82



4.7	The effects of susceptor packaging Design Seven on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	83
4.8	The effects of susceptor packaging Design eight on browning of puff pastry baked in microwave oven; (a) Top surface of puff pastry (b) Bottom surface of puff pastry (c) Top surface of susceptor board (d) Bottom surface of susceptor board	84
4.9	Centre temperatures of puff pastries during microwave baking, microwave susceptor baking at different power and conventional baking	92
4.10	Weight loss of puff pastries during microwave baking, microwave susceptor baking at different power and conventional baking	95
4.11	Colour changes ( $\Delta E$ ) on top of puff pastries during microwave baking, microwave susceptor baking at different power and conventional baking	97
4.12	Colour changes ( $\Delta E$ ) on bottom of puff pastries during microwave baking, microwave susceptor baking at different power and conventional baking	100
4.13	Specific volumes of puff pastries during microwave baking, microwave susceptor baking at different power and conventional baking	102
4.14	Hardness of puff pastries during microwave baking, microwave susceptor baking at different power and conventional baking	105
4.15	Bar chart to represent sensory mean score of puff pastries baked in susceptor packaging in microwave oven, microwave oven and conventional oven	108

## LIST OF ABBREVIATIONS

AACC	American Association of Cereal Chemist
ANOVA	Analysis of variance
ASTM	American Society for Testing and Materials
MPET	Metallized polyethylene terephthalate
OD	Optical density
SAS	Statistical analysis software
TPA	Texture Profile Analysis



# CHAPTER 1

## INTRODUCTION

### 1.1 Overview

Packaging in today's society has become increasingly more sophisticated and technically sound. Improvements in plastic resin formulation and container of microwave fabrication techniques are occurring at a very rapid pace. The systematic assembly of the microwave package and food product is being done through simultaneous development of product and package to achieve common goals of efficiency and low cost (Gray & Harte, 1986; Maria, 1998). The use of packages which provide product protection as well as enhanced convenience is critical to the successful marketing of many products. Nowadays, greater number of people has higher level of education and higher income which makes them prefer packaged products that are more convenient to use. Therefore, packaging role in society is becoming increasingly important.

During late 1970 and well into 1980, using a microwave oven for cooking food at home was a dubious trend that was not taken very seriously by consumer. In 1990, microwaveable foods became the growing trend and the microwave technology was improved. However, consumers were quickly tired of products that did not heat uniformly and most products that were meant to crisp while cooking were coming out of



the microwave soggy (Barry, 2004). Nowadays, busy consumers are demanding higher quality products, easier to use packaging and faster, more efficient cooking methods which means more flexibility in the kitchen. In America for example, about 95% of homes have at least one microwave oven (Nishkaran, 2002). Microwaving food simply is not an option anymore but it is a necessity for them. Subsequently, microwave packaging is now going through a technological renaissance that must be competed with more conventional methods of cooking via stovetop, oven or toaster oven (Barry, 2004).

Today, cooking by using microwave is very common and it is widely adopted in developed countries. For an average consumer, the term 'microwave' generally means microwave oven which is used in many households for heating food and it is also generally used as convenient method for reheating rather than cooking. The advantages of using microwave oven are that it is fast and easy to use. It is highly suitable for busy life style as it can heat food faster than other conventional heating methods.

## **1.2 Research Background**

Demands and requirements of market place are an accumulation of influences including demographics, lifestyle changes, social, cultural and technological development. People want packaged product which can offer convenience, quality, variety and excitement, safe and promote good health (Hughes, 1994). Over recent years, popularity of food items that can be stored in a refrigerator or freezer and then subsequently transferred to microwave oven to be cooked or reheated increased tremendously. Consumers also

preferred food products to be packaged in containers, which were suitable for both storage in refrigerators or freezers and for heating purpose, subjected to microwave radiation. Such products can be purchased as chilled or frozen items, stored at home and then eventually heated in a microwave oven. Alternatively, some of the products may have been purchased from vending machines, comprising a refrigerated unit and a microwave oven unit (Savage *et al.*, 2004). These demands reflected the growth of many products especially for microwave food product.

In recent years, applied research and process developments are seeking a new application of microwave technology. The pace of advancement and dynamic changes was taking place, as the food industry responds to demand from consumers for a wider selection of quality microwaveable food products, at reasonable cost. The response to this demand, in order to improve the package quality, was not an easy job to be achieved because of the unique mechanism associated with the microwave energy. Common microwave penetrable packaging materials, such as paperboard will heat and cook the food directly inside the package, but the problems raised in relation to the other food products, such as those that need crust, crisp and require a degree of browning in packaged products, which cannot be achieved by the simple usage of microwave heating (Savage *et al.*, 2004).

In response to these concerns, the manufacturer has to develop their packaged product to meet customer needs, and these packages must be balanced in terms of required function



especially to be used in microwave oven. Thus, a packaging material called susceptor was developed for food and packaging industries.

Susceptor is a very unique packaging material. Microwave susceptors are devices that provide electrical conductive layer, which can produce heat when expose to microwave energy. This material has an ability to absorb a portion of microwave energy and then convert it into heat, which can be used to make foodstuffs crisp and brown (Anastasia *et al.*, 1999). Susceptor may consist of a laminate composed of paper or board adhered to metallized polyester (Arthur, 1991). The temperature for food during microwave heating does not exceed the boiling point of water, 100°C (Harrison, 1988; Anastasia *et al.*, 1999). Therefore, by using susceptor, a continuous heating occurred until the maximum temperature (approximately 200°C) was reached, and then susceptor will behave like a conventional oven up to this time (Savage *et al.*, 2004).

Since foods are generally treated in packages during microwave heating and processing, most of the research in this area was devoted to the determination of migration of additives, or plasticizers from food grade packaging materials in microwave heating and processing into foodstuffs (Kruijf & Rijk, 1994; Abdul Malek, 1996; Mountfort *et al.*, 1996; Anastasia *et al.*, 1999). Packages for microwave heating and processing attracted a special attention in migration studies due to the high temperatures reached during cooking. Polyethylene terephthalate (PET) /polypropylene (PP) laminates with a barrier layer of ethylene-vinyl alcohol (EVOH), polyvinylidene chloride (PVdC), polyethylene