

LifeSpan Modified Atmosphere Packaging (MAP)

LifeSpan box liners are an innovation in post-harvest packaging that extend the storage life of fresh produce. Used commercially for over 15 years, LifeSpan is now an important packaging component for many of the world's leading fresh produce exporters.

How it works

LifeSpan MA Packaging allows the creation of a low oxygen (O₂), high carbon dioxide (CO₂) and, high humidity atmosphere inside a liner.

The oxygen and carbon dioxide permeability of LifeSpan leeks and spring onion products are specifically designed for the respiration rate of these vegetables. The modified atmosphere created will significantly reduce the respiration of these vegetables.

LifeSpan for Banana

Carton liners for 12 kg and 18 kg of bananas are available. There are 2 completely different applications.

- a) Maintenance of hard, green bananas for extended periods after harvest. Export use has eliminated the need for ethylene absorption in storage up to 6 weeks at 14°C.

Benefits include:

- Fruit is kept fully green and firm for up to 6 weeks
- When ripening at 18°C the fruit ripens fully and evenly.



- b) Distribution of bananas and for allowing ethylene gassing and ripening in the bags.

Benefits include:

- Fruit can be maintained hard and green for 2 to 3 weeks after harvest and before gassing
- Gassing of the bananas in the sealed bags
- After gassing, fruit ripens very evenly and at a slower rate than in air, allowing extended distribution time to the retail outlets and shelf display.

Contacts

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