

LifeSpan[®] for Leeks & Spring (Green) Onions



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 worlds leading fresh produce exporters.

How it works

LifeSpan[®] MAP 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 & spring (green) onions products are specifically designed for the respiration rate of these vegetables. The modified atmosphere created will significantly reduce the respiration of these vegetables.

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LifeSpan[®] can be used whenever distribution and storage is through a well managed cool chain. Stored at 0-3°C / 32-37°F, it is possible to hold leeks & spring (green) onions for up to 55 days in LifeSpan[®] box liners and still have good commercial quality leeks at out-turn.

The results with green onions are similarly impressive.

Benefits of LifeSpan[®] with Leeks & Spring (Green) Onions

- Slowing down aging process.
- Maintain leaf green colour and fresh appearance.
- Reduce moisture loss and weight loss.
- Minimise new growth and curvature.

LifeSpan[®]

Modified Atmosphere Packaging



Contacts

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