



PACKING INFORMATION

POMEGRANATE BIN LINER

- Place the bin liner in the macro bin and carefully place a corrugated cardboard base cap into the bottom of the bin liner. Fold the top edges of the bin liner over the top of the bin and tape down to prevent snagging in grading line machinery.
- Fill the bin with pomegranates and place in cool storage. The pomegranates should be pre-cooled to 7°C before sealing the bin liner.
- When fruit has reached the nominated temperature, seal the bin liner by lifting the top edges and gathering into a neck above the fruit. Twist the neck so that a tail is formed.
- The twisted tail is then folded double with a single cable tie or rubber band going around the doubled tail just beside the fold (refer to Image below).
- If a rubber band is used it is suggested fitting a large elastic band (Size No. 64 or larger) around the doubled neck and re-loop until tight to seal the bin liner



- Sealing the pomegranates without adequate pre-cooling may cause heat build up and condensation in the bin liner. The bin liner significantly slows cooling after it is fitted.
- Store sealed bins in cool storage between 6°C and 9°C. If bins are removed from cool storage, the bin liners must be opened.

Use of this product or information is not guaranteed, and is for general guidance only. Users should conduct their own tests to determine suitability. Freedom from patent restrictions cannot be assumed.

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