# LifeSpan® for Zucchini (Squash)

# 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  $(O_2)$ , high carbon dioxide  $(CO_2)$  and, high humidity atmosphere inside a liner.

The oxygen and carbon dioxide permeability of LifeSpan® zucchini (squash) products is specifically designed for the respiration rate of zucchini (squash). The modified atmosphere created will significantly reduce the respiration rate of the zucchini (squash). Zucchini (squash) can be packed in the same LifeSpan® products designed for zucchini (squash).

### LifeSpan® for Zucchini & Squash

LifeSpan®can be used whenever distribution and storage is through a well managed cool chain. Packed in LifeSpan®

and held at  $8^{\circ}$ C /  $46^{\circ}$ F, it is possible to hold zucchini (squash) and most varieties of squash for up to double the normal storage life and still have good commercial quality vegetables at out-turn.

## Benefits of LifeSpan® with Zucchini (Squash)

- Maintains skin colour and slows discolouration
- Suppresses onset of decay
- Minimises moisture loss and weight loss
- Maintains firmness
- Slows senescence





### **Contacts**

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