

# LifeSpan<sup>®</sup> for Cauliflower



## LifeSpan<sup>®</sup> Modified Atmosphere Packaging (MAP)

*LifeSpan<sup>®</sup> box liners are an innovation in post-harvest packaging that extend the storage life of fresh produce. Used commercially for over 15 years, LifeSpan<sup>®</sup> is now an important packaging component for many of the worlds leading fresh produce exporters.*

### LifeSpan<sup>®</sup> for Cauliflower

LifeSpan<sup>®</sup> is useful for cauliflower whenever distribution is through a well managed cool chain. Stored at 0-2°C / 32-36°F, it is possible to hold cauliflower for up to 40 days in LifeSpan<sup>®</sup> box liners and still have good commercial quality cauliflower at out-turn.

Cauliflower air cooled after harvest and then packed in LifeSpan<sup>®</sup> and held at a constant 8°C / 46°F, maintained quality for 14 days.

### How it works

LifeSpan<sup>®</sup> MAP Packaging allows the creation of a low oxygen (O<sub>2</sub>), high carbon dioxide (CO<sub>2</sub>) and, high humidity atmosphere inside a liner.

The oxygen and carbon dioxide permeability of LifeSpan<sup>®</sup> cauliflower products is specifically designed for the respiration rate of cauliflower. The modified atmosphere created will significantly reduce the respiration rate of the vegetable.

### Benefits of LifeSpan<sup>®</sup> with Cauliflower

- Extend the post harvest life of cauliflower by slowing down the aging processes.

- Reduce head rots by inhibiting the growth of pathogens, and by maintaining the health and integrity of the plant tissue, which reduces its susceptibility to infection.
- No loss of moisture or product weight and maintenance of head firmness.
- No discolouration of curd.
- Slows the yellowing of wrapper leaves by preventing chlorophyll degradation.
- Inhibits discoloration of cut surfaces.

### Controlled Trial Results

To confirm the performance of cauliflower packed in LifeSpan<sup>®</sup> carton liners, a trial was conducted under controlled conditions.

Cauliflower was cooled within 6 hours of harvest, held overnight to stabilise the temperature and then packed in LifeSpan<sup>®</sup> and held at 0-2°C / 32-36°F. Quality after 5 weeks was excellent, and after 6 weeks quality met commercial requirements. Longer storage of cauliflower is dependent on growing, harvest, and cooling practices. For best results, cauliflower must be grown to be solid, and cauliflower must be rapidly cooled after harvest.

**LifeSpan<sup>®</sup>**  
Modified Atmosphere Packaging



### Contacts

For more information, visit [www.amcor.com/lifespan](http://www.amcor.com/lifespan) or email [lifespan@amcor.com](mailto:lifespan@amcor.com)

T +61 9556 7666 F +61 9532 5385

<sup>®</sup> LifeSpan is a registered trademark

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.