

LifeSpan[®] for Parsnips



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.

LifeSpan[®] for Parsnips

LifeSpan[®] is useful for parsnips whenever distribution is through a well managed cool chain. Stored at 0-3°C / 32-37°F, it is possible to hold parsnips for up to 55 days in LifeSpan[®] box liners and still have good commercial quality parsnips at out-turn.

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[®] parsnips products is specifically designed for the respiration rate of parsnips. The modified atmosphere created will significantly reduce the respiration rate of parsnips.

Benefits of LifeSpan[®] with Parsnips

- The parsnips show no skin discolouration beyond that at time of packing. The skin can still be white after 55 days storage.
- The parsnips remain tender and retain their moisture content.

Commercial Use of LifeSpan[®] with Parsnips

- Shipment of parsnips from Australia to the United Kingdom.
- Storage of parsnips to match supply with demand in domestic markets and extend the marketing period.

LifeSpan[®]

Modified Atmosphere Packaging



Contacts

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