

LifeSpan[®]

Modified Atmosphere Packaging



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 20 years, LifeSpan is now an important packaging component for many of the worlds leading fresh produce exporters.

How it works

LifeSpan MA 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 melon products is specifically designed for the respiration rate of various varieties of melons. The modified atmosphere created will significantly reduce the respiration rate of the melons.

LifeSpan for Melons

LifeSpan can be used whenever distribution and storage is through a well managed cool chain. Packed in LifeSpan and held at 3° to 5°C, it is possible to hold cantaloupes for more than double the normal storage life and still have good commercial quality at out-turn. Other melon varieties may benefit from use of LifeSpan.

Benefits of LifeSpan with Cantaloupe

- Suppresses ripening and thus allows harvest at high brix levels
- Minimises moisture loss and weight loss
- Maintains firmness and fresh appearance
- Suppresses some rot growths
- Suppresses onset of chilling injury

Contacts

For more information, visit www.amcor.com/lifespan

Tel: +61-9556 7666

Fax: +61-9532 5385

[†]LifeSpan is a registered trademark

