

LifeSpan[®] for Green Beans



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 (O₂), high carbon dioxide (CO₂) and, high humidity atmosphere inside a liner.

The oxygen and carbon dioxide permeability of LifeSpan[®] green bean products is specifically designed for the respiration rate of green beans. The modified atmosphere created will significantly reduce the respiration rate of the green beans.

LifeSpan[®] for Green Beans

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

and held at 7°C / 45°F, it is possible to hold green beans for up to double the normal storage life and still have good commercial quality green beans at out-turn.

Benefits of LifeSpan[®] with Green Beans

- Retention of green colour and fresh taste
- Restricts moisture loss and weight loss, and prevents wilting
- Reduces chilling injury symptoms
- Suppresses onset of decay

LifeSpan[®]
Modified Atmosphere Packaging



Contacts

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