

# LifeSpan<sup>®</sup> for Bell Peppers



## 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.*

### 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> bell pepper products is specifically designed for the respiration rate of bell peppers. The modified atmosphere created will significantly reduce the respiration rate of the bell peppers.

### LifeSpan<sup>®</sup> for Bell Peppers (also known as Sweet Peppers and Capsicums)

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

and held at 8-9°C / 46-48°F, it is possible to hold bell peppers for more than double the normal storage life and still have good commercial quality bell peppers at out-turn. Exact storage time depends upon the colour of the peppers at harvest. Green peppers will store longer.

### Benefits of LifeSpan<sup>®</sup> with Bell Peppers

- Prevents mould growths
- Minimises moisture loss and shrivel
- Maintains glossy skin
- Maintains firmness and fresh appearance

# 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

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