

LifeSpan[®] for Bell Peppers



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[®] 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[®] for Bell Peppers (also known as Sweet Peppers and Capsicums)

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

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[®] with Bell Peppers

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

LifeSpan[®]

Modified Atmosphere Packaging



Contacts

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