

LifeSpan[®] for Celery



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

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LifeSpan[®] is useful whenever distribution and storage is through a well managed cool chain. Stored at 0-3°C / 32-37°F, it is possible to hold celery for up to 40 days in LifeSpan[®] box liners and still have good commercial quality celery at out-turn.

Benefits of LifeSpan[®] with Celery

- Celery remains crisp with no moisture loss
- Bunch remains tight
- Fresh aroma maintained
- No chalking of stems
- Tip leaves remain green

LifeSpan[®]
Modified Atmosphere Packaging



Contacts

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