



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.

LifeSpan for Sweet Corn

LifeSpan is useful for sweet corn whenever distribution is through a well managed cool chain. Stored at 0°-2°C, it is possible to hold sweet corn for up to 35 days in LifeSpan box liners and still have good commercial quality sweet corn at out-turn.

Alternately, up to 14 days domestic distribution at 0° - 8°C is possible.

Benefits of LifeSpan with Sweet Corn

- Maintain sweetness by delaying loss of sugar content
- Maintains tender kernels.
- Eliminate moisture loss and dimpling of kernels.
- Maintain colour and appearance of wrapper leaves.



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 sweet corn products is specifically designed for the high respiration rate of sweet corn. The modified atmosphere created will significantly reduce the respiration rate of the sweet corn.

Wrapper leaves and silk

Sweet corn may be packed in LifeSpan with the wrapper leaves and silk stripped, or alternately with the wrapper leaves still intact. The storage performance is the same with both options. If the silk remains on the sweet corn, that part exposed beyond the wrapper leaves does discolour and may decay during prolonged storage.

Contacts

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