



#1302

New Materials for MAP

MATERIALS WITH REGULATED PERMEABILITY FOR
PACKAGING UNDER MODIFIED ATMOSPHERE (MAP)

DESCRIPTION

The reduction of the respiration rate of packaged fresh fruits and vegetables allows prolonging their shelf life. The use of materials with regulated permeabilities to gases may generate an atmosphere inside the package that helps to slow down the processes of food oxidation and senescence.

APPLICATIONS

Packaging of fresh fruits and vegetables.

ADVANTAGES

The gas barrier properties of packaging may be easily tailored to suit the specific needs of each fresh product by changing the composition of materials.

DEVELOPMENT STATUS

Pilot plant scale packaging of mushrooms, apples and cherries.

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