



#1308

Flexible polymer packaging

FLEXIBLE THERMO SEALED PACKAGING FOR FRESH FRUITS
PRESERVATION WITHOUT REFRIGERATION

DESCRIPTION

Flexible, low cost and thermo-sealed packaging for fresh fruits made with polyolefin nanocomposite blown film. This material has specific tailored gas barrier properties providing an inner atmosphere that enhances fruit conservation for long periods up to 5 months without refrigeration (25 °C - 50% HR).

APPLICATIONS

Storage and transportation of fresh fruits without refrigeration |
Tailored packaging | Fruit exportation with low costs|

ADVANTAGES

- Low costs
- Long storage time
- Refrigeration is not required
- Fruits conserve nutritional quality and organoleptic characteristics
- Fruits specific pretreatments are not required
- Availability of fresh fruits in off-season periods
- Packaging recyclability after end use

DEVELOPMENT STATUS

Prototype probed at laboratory scale. It is suitable to be scaled up.

RESEARCHERS

Luciana Castillo, Silvia Barbosa

CONTACT US

Office of Technology Transfer

✉ ott@plapiqui.edu.ar

🌐 plapiqui.edu.ar/ott

☎ +54 291 4037200 - Int 217/214

📱 +54 9 291 4261644