

THE PLATINUM PACKAGING GROUP

MODIFIED ATMOSPHERE PACKAGING FOR FRESH PRODUCE

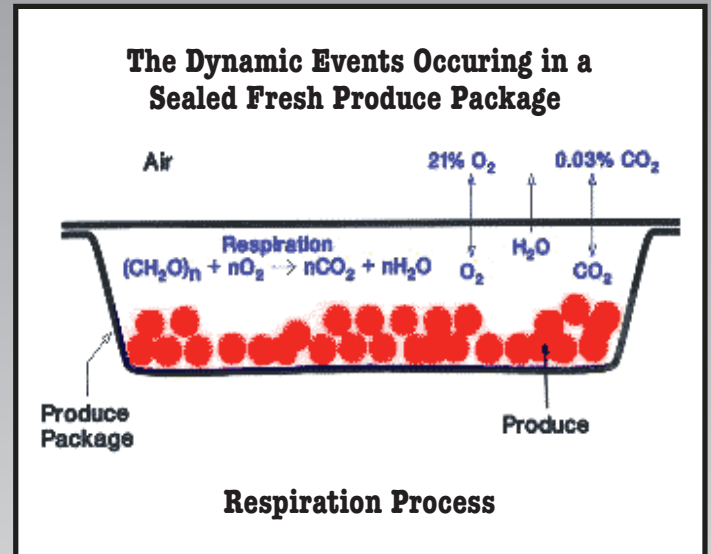
Do you need help selecting the right packaging materials for your fresh produce?

We specialize in modified atmosphere packaging (MAP). We understand that maintaining a fresh product and getting the longest shelf life possible is a top priority for you.

Our background in both produce and packaging allows us to help you through every step of the decision making process. Our MAP films are designed to provide the required oxygen transmission rates (OTRs) for fresh produce, both whole and fresh-cut. Most films available today do not have the proper OTRs to maintain the best atmosphere for many produce items. Our film technology is based on patented technology that uses lasers to register microperforations in a well-defined area on the package so that OTRs are maintained at desired levels during storage and shipment. These films are customized for your particular produce item and weight, creating an optimum atmosphere that will go a long way toward maximizing freshness and shelf life.

Advantages of our Modified Atmosphere Packaging:

- Accommodate a wide range of fresh produce items at any desired weight.
- Adaptable to all flexible films, and all packaging modes: VFF&S, HFF&S, lidding, pre-made bags.
- Convenient, pre-perforated and ready-to-use.
- Properly selected films extend product quality and shelf life.
- Cost competitive compared to other controlled/modified atmosphere packaging.



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