



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 world's leading fresh produce exporters.

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 leeks and spring onion products are specifically designed for the respiration rate of these vegetables. The modified atmosphere created will significantly reduce the respiration of these vegetables.

LifeSpan for Leeks & Green Onions

LifeSpan can be used whenever distribution and storage is through a well managed cool chain. Stored at 0°-3°C, it is possible to hold leeks for up to 55 days in LifeSpan box liners and still have good commercial quality leeks at out-turn.

The results with green onions are similarly impressive

Benefits of LifeSpan with Leeks & Green Onions

- Slowing down aging process.
- Maintain leaf green colour and fresh appearance.
- Reduce moisture loss and weight loss.
- Minimise new growth and curvature.

Contacts

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