



## 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.

### How it works

LifeSpan MA Packaging allows the creation of a low oxygen (O<sub>2</sub>), high carbon dioxide (CO<sub>2</sub>) and, high humidity atmosphere inside a liner.

The oxygen and carbon dioxide permeability of LifeSpan bell pepper products is specifically designed for the respiration rate of bell peppers. The modified atmosphere created will significantly reduce the respiration rate of the bell peppers.



## LifeSpan for Bell Peppers (also known as Sweet Peppers and Capsicums)

LifeSpan can be used whenever distribution and storage is through a well managed cool chain. Packed in LifeSpan and held at 8°-9°C, it is possible to hold bell peppers for more than double the normal storage life and still have good commercial quality bell peppers at out-turn. Exact storage time depends upon the colour of the peppers at harvest. Green peppers will store longer.

### Benefits of LifeSpan with Bell Peppers

- Prevents mould growths
- Minimises moisture loss and shrivel
- Maintains glossy skin
- Maintains firmness and fresh appearance

### Contacts

For more information, visit  
[www.amcorlifespan.com](http://www.amcorlifespan.com) or contact  
Email : [marketing@prime-egypt.net](mailto:marketing@prime-egypt.net)

Tel: +2 01091129666  
Fax: +2 03 5918884

®LifeSpan is a registered trademark & Prime is the soul agent in Egypt

**[www.prime-egypt.net](http://www.prime-egypt.net)**