

Modified Atmosphere Packaging (MAP)

Packaging foods in the right atmosphere is the best possible way to ensure that they reach the consumer in optimum condition. Every product, even complex food, has its own ideal atmosphere – oxygen, nitrogen or carbon dioxide – and usually a carefully controlled mixture of these gases.

FRESHLINE™ packaging solutions

Gases, equipment and advice for the right Modified Atmosphere Packaging

Freshline™ provides the complete solution for suppliers of MAP packed food products. It offers a complete service of gases, equipment and advice to produce the ideal environment for packaging even the most complex food products. Our Freshline™ specialists – experienced in all aspects of MAP – will advise on the correct mixtures and the most appropriate equipment for each particular product.

Carbon Dioxide

- inhibits the growth of most bacteria and moulds

Nitrogen

- is used to exclude air, and in particular oxygen
- prevents the collapse of packs for high-moisture and fat-containing foods

Oxygen

- maintains fresh, natural colour (in red meats, for example)
- maintains respiration (in fruit and vegetables)
- inhibits the growth of anaerobic organics (in some types of fish and in vegetables)



MAP offers many benefits including:

- Ability to access new markets
- Extension of shelf-life
- Minimisation of waste
- Enhanced appearance and presentation
- Higher productivity
- Reduced need for artificial preservatives