



Cryovac® MAP extends shelf life of bread

COMPANY/ ORGANIZATION

Sealed Air®
BRAND PROTECTIVE PACKAGING

FOOD CHAIN AREA



ISSUE ADDRESSED

Whole-grain, gluten-free, and other high-end, specialty bakery products can be susceptible to mold.

SOLUTION

Sealed Air's Cryovac® MAP technology uses active barrier film technology to trap oxygen within the film (rather than scavenge it).



EXPECTED BENEFITS

Extended shelf life and reduced food waste: The packaging can keep specialty baked goods fresh beyond 40 days.

CASE LINK

www.sealedair.com

CONTACT INFORMATION

Sealed Air Corporation

Mail: 2415 Cascade Pointe Boulevard, Charlotte, NC 28208 United States

Tel: 1-855-773-2533