

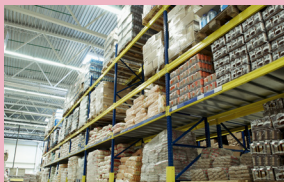


Top Seal film extends shelf life of fresh produce

COMPANY/
ORGANIZATION



FOOD CHAIN
AREA



ISSUE
ADDRESSED

A common problem with fresh cut and ready to eat produce is that the packaging is tightly sealed, which does not allow for respiration, thus decreasing the product's shelf life.

SOLUTION

Sunset®'s Top Seal film is a gas permeable label that allows the replenishment of depleted oxygen inside the tray and lets excess carbon dioxide vent out. This helps extend product life and quality, without compromising the esthetic quality of the package. The tray is sealed with a polymer-based film with micro-perforations. The micro-perforations control the transfer of oxygen and carbon dioxide into and out of the container, through the film, and according to a respiration rate of the produce in the container.





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EXPECTED BENEFITS

Extended shelf life and reduced food waste: The film's permeability extends the shelf life of fresh produce without compromising the esthetic quality of the package. The average tomato shelf life is approximately 14 days post-harvest. Laboratory studies have shown that the film extends shelf life to 23 days.

Convenience: Implementing the film into production does not require any change to the regular procedure. In addition, the 3oz clamshell holds a serving of vegetables that is prewashed and ready to eat; the customer simply needs to peel the film back and snack.

CASE LINK

www.sunsetgrown.com

CONTACT INFORMATION

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