



TimeFresh™ controlled atmosphere packaging allows for custom-tailored permeability rates

COMPANY/
ORGANIZATION



FOOD CHAIN
AREA



ISSUE
ADDRESSED

There is a need for controlled atmosphere packaging that is scientifically engineered to maintain the appearance, texture, and flavour of fruits and vegetables without the use of preservatives.

SOLUTION

Tempo Plastics's TimeFresh™ controlled atmosphere packaging addresses the above need where each package breathes at a controlled rate based on each product's natural respiration requirements. Invisible laser perforations help protect the package's integrity and limit the risk of contamination for consumer safety. Ethylene gas absorption and anti-fog functionality are two more attributes that can be incorporated into the packaging.



EXPECTED
BENEFITS

Extended shelf life and reduced food waste: The packaging increases the shelf life of certain products by 7 to 14 days.
Improved food safety: It provides freshness without preservatives.

CASE LINK

www.tempoplastics.com

CONTACT
INFORMATION

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