

What is Modified Atmosphere Packaging?

Modified atmosphere packaging (MAP) is a way of extending the shelf life of fresh food products.

The technology substitutes the atmospheric air inside a package with a protective gas mix. The gas in the package helps ensure that the product will stay fresh for as long as possible. MAP is defined as 'the packaging of a perishable product in an atmosphere which has been modified so that its composition is other than that of air'.

MAP maintains the quality of the product and extends the life of the product, with the advantage of not having to use additives or preservatives.



Function:

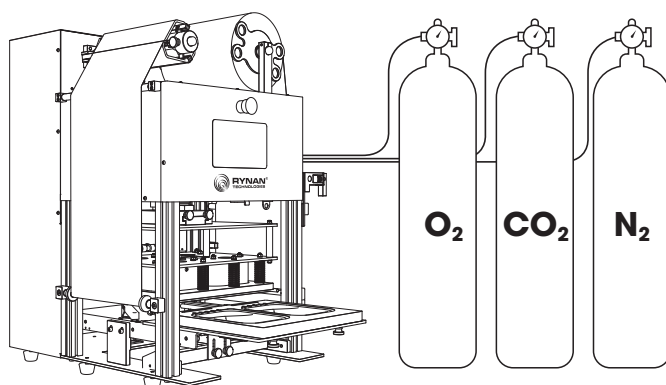
- Maintains the quality of the product
- Extends the life of the product
- Not having to use additives or preservatives
- Minimisation of waste



MAP Applications:

- Fresh Meat , Fish & Seafood
- Processed Meat & - Prepared Foods
- Fruit and Vegetables & - Bread Products

Sealing machine (*)



Oxygen gas

- Maintain fresh, nature colour
- Maintain respiration
- Inhibit the growth of anaerobic organisms



Carbon dioxide gas

- Inhibits the growth of aerobic bacteria, moulds
- Higher action at low temperature



Nitrogen gas

- Filling gas
- Avoid rusting
- Inhibit the growth of anaerobic organisms



(*) Sealing machine Model RTV-440A Manufactured by RYNAN Technologies Vietnam