

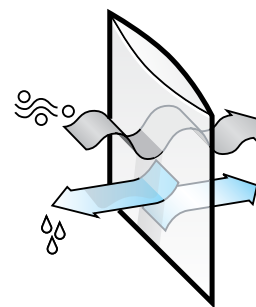


Capture the freshness.

With **Freshgard™** microperforation technology from Printpack, you create packaging with “dialed in” oxygen and vapor transmission rates. So your fresh-cut produce keeps the right-from-the-farm quality a lot longer.

Put our proven product package development team and “one-stop shop” facility to work on the ideal solution that fits your produce or application – from bag type and perforation size to printing – as well as your existing packaging equipment.

To learn more about Freshgard™, and why it’s a smart pick for your packaging lineup, call 800-451-9985, ext. 17634, or visit www.printpack.com.



Freshgard™ technology lets oxygen in, and keeps condensation out.