WHY USE PRODUCE PACKAGING?

• Protects produce from cosmetic blemishes
• Extends shelf life to reduce food waste
• Offers traceability through QR codes
• Enhance visual appearance and brand recognition
• On-the-go packaging formats for convenience

PRODUCE PACKAGING FEATURES

• Anti-fog films /coatings
• Reclose options
• Handles for portability
• OTR controlled structures
• Microwaveable structures
• MAP

PRODUCE PACKAGING STYLES

• Pre-made pouches
• Wicketed bags
• Rollstock
• Tray Lidding
MODIFIED ATMOSPHERE PACKAGING (MAP) FOR PRODUCE

MAP used for produce involves a precise matching of the packaging material’s gas transmission rates with the respiration rate of each specific type of produce. This can prevent reactions which cause ill odors, off flavors, and slimy product. MAP extends shelf life and helps maintain freshness.
CONTROLLED OXYGEN TRANSMISSION RATE (OTR LAMINATION AND FILMS)

OTR values are used to compare the relative oxygen barrier capabilities of packaging films. OTR controlled structures run from 60 OTR to 300 OTR.

Requirements used to calculate OTR:
- Package size
- Produce type/mixes
- Shelf life studies

MOST COMMON OTR CONTROLLED STRUCTURE

PROP / INK / ADH / PE / AF

MICROPERFORATION

Many fruit and vegetable applications are microperforated, which manages aging. Microperforation can be customized to match the respiration level of the fruits and vegetables that require packaging.

Microperforation allows for higher respiration rates than are possible with film technology alone. This ensures that the quality and freshness of your fresh cut produce are retained longer.

MOST COMMON MICROPERFORATED STRUCTURE

PROP / INK / ADH / PROP / AF / P+
Printpack develops innovative packaging solutions that deliver a distinct advantage at the shelf, strengthen brand identity in the minds of consumers and help brand owners optimize speed-to-market strategies. Packaging innovation plays a critical role in influencing the way consumers value, choose, and use products.