

Modified Atmosphere & Humidity Packaging Technologies

For the efficiency of the packaging technique, pay attention to the following points during the packaging.

Application of Packaging

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1. After placing the product in the bag, pull the bag by the edges and pull it out. This will allow the product to settle on the bottom of the case.



2. Collect the mouth of the bag so that the remaining air can escape. Remove the excess air remaining in the bag by gently pressing.



3. Twist the bag tip around itself several times. Tuck the tip to the side by attaching a clip or rubber to the twisted end of the bag. For FreshPlus® MA / MH and FreshPlus® MAP to work efficiently, make sure that the bag is fully closed as described.



Note; In order for the FreshPlus® MAP Atmosphere Package to show its effectiveness, it must be pre-cooled in accordance with the characteristics of the product.

Legal Disclaimer

Because FreshPlus® MAP, FreshPlus® [EMAP] MA/MH, FreshPlus® OxoBio, FreshPlus® [Compostable] ComBio MAP and FreshPlus® Pallet Bags; has no control over farming, processing, storage or transportation practices of the fresh produces packed in the company's packaging products, therefore the company's and its distributors, representatives or agents, make no express or implied guarantees and has no liability (direct or indirect) for the products which is placed in their products. So therefore all risks associated with use of our packaging products to the products placed into, are in the exclusive responsibility of the user.

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