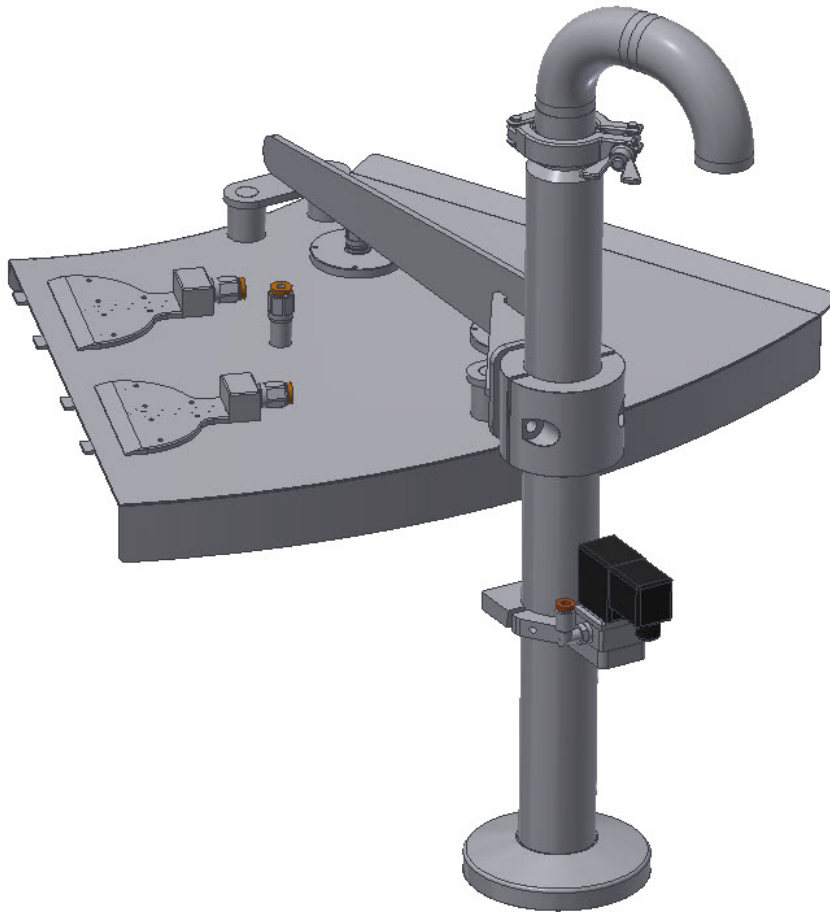


MAP

Modified Atmosphere Packaging



Technology

Modified Atmosphere Packaging (MAP) is a technique used for prolonging the shelf-life. In this preservation technique the air surrounding the food in the package is changed to another composition. This way the initial fresh state of the product may be prolonged. It is the shelf-life of perishable products that will be prolonged with MAP since it slows the natural deterioration of the product. MAP is used with various types of products. The mixture of gases in the package depends on the type of product, packaging materials and storage temperature.

Primodan approach

The MAP unit is installed by the foil station. Inert gas is flushed into the headspace of the cups by injection nozzles for nitrogen, CO₂ or a mixture of the two. A solenoid valve for gas supply regulates the flow to each nozzle. The unit is activated or deactivated from the panel.

By having a Primodan machine equipped with MAP, the oxygen level in the headspace is reduced significantly.