



Flexible Polymer Packaging

**FLEXIBLE THERMO SEALED PACKAGING FOR FRESH
FRUITS PRESERVATION WITHOUT REFRIGERATION**

KEY WORDS

FLEXIBLE PACKAGING,
POSTHARVEST
PRESERVATION,
NON-REFRIGERATED
STORAGE

DESCRIPTION

Flexible, low cost and thermo-sealed packaging for fresh fruits made with polyolefin nanocomposite blown film. This material has specific tailored gas barrier properties providing an inner atmosphere that enhances fruit conservation for long periods up to 5 months without refrigeration (25 °C – 50% HR).

POTENTIAL BENEFITS OR IMPACTS

Low costs
Long storage time
Refrigeration is not required
Fruits conserve nutritional quality and organoleptic characteristics
Fruits specific pretreatments are not required
Availability of fresh fruits in off-season periods
Packaging recyclability after end use

TECHNOLOGY MATURITY LEVEL (TRL)

TRL 4: laboratory validation

AREA OF APPLICATION

Storage and transportation of fresh fruits without refrigeration
Tailored packaging
Fruit exportation with low costs

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