



New Materials for MAP

MATERIALS WITH REGULATED PERMEABILITY FOR PACKAGING UNDER MODIFIED ATMOSPHERE (MAP)

KEY WORDS

MODIFIED
ATMOSPHERE
PACKAGING (MAP)

GAS PERMEABILITY
CONTROL,

SHELF-LIFE
EXTENSION
TECHNOLOGY

DESCRIPTION

The reduction of the respiration rate of packaged fresh fruits and vegetables allows prolonging their shelf life. The use of materials with regulated permeabilities to gases may generate an atmosphere inside the package that helps to slow down the processes of food oxidation and senescence.

POTENTIAL BENEFITS OR IMPACTS

The gas barrier properties of packaging may be easily tailored to suit the specific needs of each fresh product by changing the composition of materials.

TECHNOLOGY MATURITY LEVEL (TRL)

TRL 5: validation in a relevant environment

AREA OF APPLICATION

Packaging of fresh fruits and vegetables

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