



EXTEND SHELF LIFE UP TO 4 TIMES LONGER WITH MAP

Modified Atmosphere Packaging (MAP) is a proven technology that extends the shelf life of fresh foods by adjusting the internal packaging atmosphere.

How does it work?

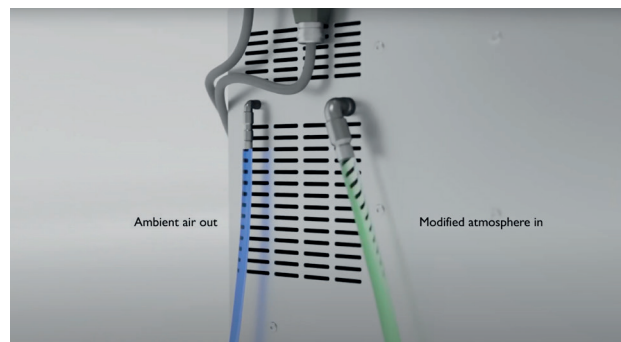
- Ambient air is removed
- Food grade gases are added
- Tray is sealed with a protective film

As a result, a wide variety of foods can now get longer shelf life, up to four times compared to conventional packaging methods, lowering the risk of needless food waste.

Take a look at our 3D video to see how the MAP works.



Duniform | DF36 Machine



Modified Atmosphere Packaging (MAP)

DUNIFORM®

To find out more, contact us at duniform.com