




## CHANTLER PACKAGING INC.

<b>TITLE</b>	Shelf life extension packaging
<b>COMPANY / ORGANIZATION</b>	Chantler Packaging Inc. 
<b>FOOD CHAIN AREA</b>	<b>3. Warehousing / storage</b> <b>4. Finished goods transportation</b> <b>5. Point of purchase – Retail or Food Service</b>
<b>KEYWORDS</b>	Modified atmosphere, film efficacy, shelf life extension
<b>ISSUE ADDRESSED</b>	Exposure to ethylene (a plant hormone) shortens the shelf life of fresh produce by speeding up the process of ripening and decay. PrimePro® is a packaging technology designed to extend the shelf life of fresh fruits and vegetables by removing ethylene gas.
<b>SOLUTION</b>	PrimePro® is a polyethylene plastic film that contains a proprietary additive that is specially designed to remove ethylene from the air around fresh produce. It is also breathable to allow the right exchange of gases through the package and prevent anaerobic bacterial infection. It also contains an anti-fog additive to reduce the buildup of water droplets inside the package – a source of potential decay. <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p><b>Packed in PrimePro®</b></p>  </div> <div style="text-align: center;"> <p><b>Unpacked</b></p>  </div> <div style="text-align: left;"> <p>California Yellow peppers on the 15th day of the test</p> </div> </div>
<b>EXPECTED BENEFITS</b>	<b>Forgiveness in cold chain:</b> PrimePro®'s shelf life extension effect does not depend on changing the levels of O2 and CO2 inside the package. This allows more forgiveness of breaks in the cold chain and allows some packages to be ventilated. It also allows for the creation of packages that can be shipped and stored at low temperatures and then merchandised in a grocery store at room temperature. <b>Extended shelf life/Reduced food waste:</b> <i>Peppers</i> – Reduces weight loss, shrivelling, reduces stem-end decay <i>Cherries</i> – Carton liners keep stems greener, reduce bruising, pitting and decay <i>Celery</i> – Reduces oxidation (browning) and maintains crispness <i>Bananas</i> – Lengthens window of peak ripeness <i>Apples</i> – Maintains fruit firmness, crispness and peel color <i>Strawberries</i> – Pallet covers maintain firmness/quality while reducing decay
<b>CASE LINK</b>	<a href="http://primepromap.com/category/case-studies/">http://primepromap.com/category/case-studies/</a>
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