

## IceLess Broccoli Packaging

Polysharif packaging is supplied to the market as active packaging for the purpose of shelf-life extension of foods and fresh produce. This packaging controls inside packaging's gas composition, i.e. O<sub>2</sub>, CO<sub>2</sub>, Ethylene and Humidity as well as microbial growth. Controlling the atmosphere inside the packaging induces shelf-life extension and provide more fresher foods and agricultural products.

In fact, utilizing these packaging as a controlled atmosphere agent can reduce the fresh produce waste during storage and transport, significantly. Consequently, longer distance transport will be possible.

**Iceless broccoli packaging** as an active packaging can be used for packaging of Broccoli without using polystyrene foam box and ice. Shelf-life of the Broccoli can be extend up to **30 days at 1°C**, much more shelf-life in comparison with Broccoli packed in polystyrene foam box filled with ice. This iceless packaging bags employed nanotechnology to induce controlled atmosphere inside the packaging.

**We packaged foods and fresh produces as they love**

### Active packaging specifications:

- More freshness and shelf-life for broccoli (30 days shelf-life)
- Humidity modifier and anti-fog
- Microbial growth inhibitor
- No need for polystyrene foam box filled with ice (Iceless)
- Twice capacity of broccoli loading on truck container
- Less transit cost because of emitting ice and polystyrene foam box



### Iceless Broccoli Packaging

