

Bell Pepper 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. O₂, CO₂, 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.



Bell Pepper packaging as an active packaging can be used for packaging of Bell Pepper without using any sachet and washing solutions. Shelf-life of the Bell pepper can be extend up to **35 days at 8°C**. This 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 Bell Pepper (35 days shelf-life)
- Humidity modifier and anti-fog
- Microbial growth inhibitor

Storage temperature	Expected storage time	Bag size (for 3 Peppers)	Bag size (in box)
8°C	35 days	25× 40 cm	85× 65 cm

