



Modified Atmosphere Products for FIBC packaging

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What is Modified Atmosphere Packaging?

Modified atmosphere (MA) works by applying a very deep vacuum to the 100% airtight high barrier liners within the outer Big bags. After this, the bags are gas flushed with either nitrogen or carbon dioxide. This results in residual oxygen levels inside of the liners being <1% and an inert atmosphere.

Storing commodities with M-A-P technology can stop oxidation and fungi development, kill insects and preserve optimal moisture content, aromas and flavor.



Perfect solution for protection and storage of all kind of commodity's



Dairy powders & food ingredients



Nuts & Seeds



Grains & Rice



Antarctic/Arctic Marine Meals



The six main parts that makes the MA-System work

1. Liner material
2. Valves
3. Vacuum & Gas Injection Machine
4. Automatic Spout Sealer
5. MA Control
6. Liner Shape



For Who?

For Producers & Wholesalers that want:

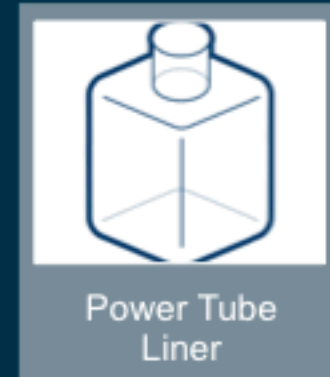
- Organic solution for Infestation & Pests problems in certified Biological Food
- Extend shelf life (preserve overall quality and freshness, solve logistic complexities and best market opportunities)
- Improve Security & Customs handling
- Improve Quality Control
- Storage without Cooling
- Stop Degeneration of Nutrition Levels/content
- Stop the Biological activity of content/seeds (or other products)
- Avoid the use of expensive antioxidants

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MAP liners

- High strength, high barrier, high flexibility, high resistance to keep oxygen and moisture out
- Films of 5, 7 or 9 layer are produced in cleanrooms
- Sustainable:
 - No aluminium layer needed.
 - Unique shapes gives up to 15% more storage capacity
 - Unique Production method saves up to 25% material waste
 - Eco-friendly Production method, cutting carbon footprint
 - Wide Range of Standard & Custom sizes





Filling valve & cap

- Large surface, low process time
- Strong shape, easy stocking, up to 8.000 kg pressure
- Secure and easy sealing and closing
- Manufactured in Cleanroom
- Sophisticated connection design > no leakage during vacuuming and storage



Automatic spout sealer

- One button handling
- Automated seal
- Fast, hermetic and secure sealing for your valuable products





Vacuum & Gas Injection

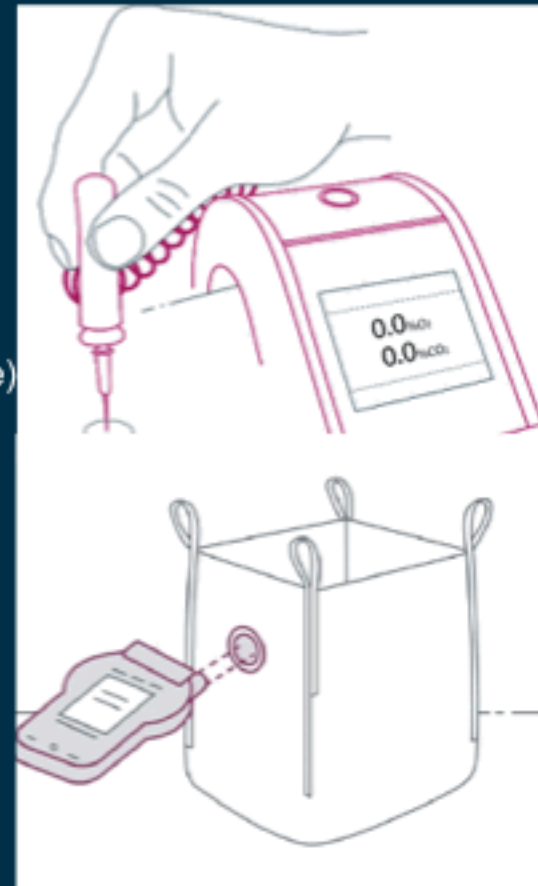
- Easy handling & very low maintenance
- Extreme deep vacuuming process
- High speed, low process time
- Closed system of Vacuuming & Gassing
- Gassing options with N₂ or CO₂ or other





MA Control: Non invasive oxygen measurement


- Sensorspot non-invasive technology (currently in testing phase)
- Traditional Needle invasive method
- Benefits:
 - Monitor the oxygen level of stored products
 - Take corrective measures in time
 - Prevent waste of stock



The advantages of MAP

- No chemicals, natural fumigation & excellent product conservation
- MAP kills insects and reduces mould formation, respiration and auto oxidation of the commodity on a natural basis.
- Ecological friendly alternative, which prolong the shelf-life significantly
- Resulting in: Reduction of product waste
- Outstanding quality preservation and freshness.



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