

MODIFIED ATMOSPHERE PACKAGING (MAP)

Keeping the “Fresh” in Freshness



Improve Shelf Life. Reduce Spoilage. Expand Distribution Channels.

You'll find it at Airgas.

From the very moment fruit is picked, corn harvested, or fish caught, the race against time, and loss of freshness begins. From that point on, natural deterioration and spoilage endanger the quality and shelf-life of food products. How the product is handled in the processing stage, on the filling line, or during the chilling process prior to packaging is vital to the enhanced shelf-life and overall food quality. Airgas provides the total solution for cost-effective Modified Atmosphere Packaging (MAP), from the right gases and delivery mode to on-site assistance and ongoing technical support.

For more than 25 years Airgas has been helping customers bring out the very best in food. Whether it's dry snacks, fruits and vegetables, fish or meats, Airgas has the expertise in engineering the right solutions for Modified Atmosphere Packaging.



MAP benefits from Airgas.

Improved Preservation

- > extends shelf life
- > extends appearance and freshness
- > reduces returns from spoilage

Improved Distribution

- > reduces preservatives
- > extends distribution boundary
- > improves cost of logistics

Improved Marketing

- > allows for new product developments
- > allows for attractive and marketable packaging

Engineering the right solutions.

Each food product requires the right gas or gas mixture to create the best environment for retaining quality and freshness. Due to the critical nature of this process, Airgas Engineers first meet with you to better understand your specific requirements and then provide measured solutions to meet your packaging needs. Through product testing, purity verification, as well as the design and set-up of a complete gas system, Airgas engineers the total solution for your MAP operation. Airgas supplies the following gases, either pre-mixed, as individual gases in cylinders under high pressure, or as liquids in insulated tanks for subsequent mixing at the packaging machine, or by using on site generators.

Nitrogen (N₂) — used to displace oxygen, non-reactive and filler gas

Applications: dry snacks, coffee, nuts and entrees

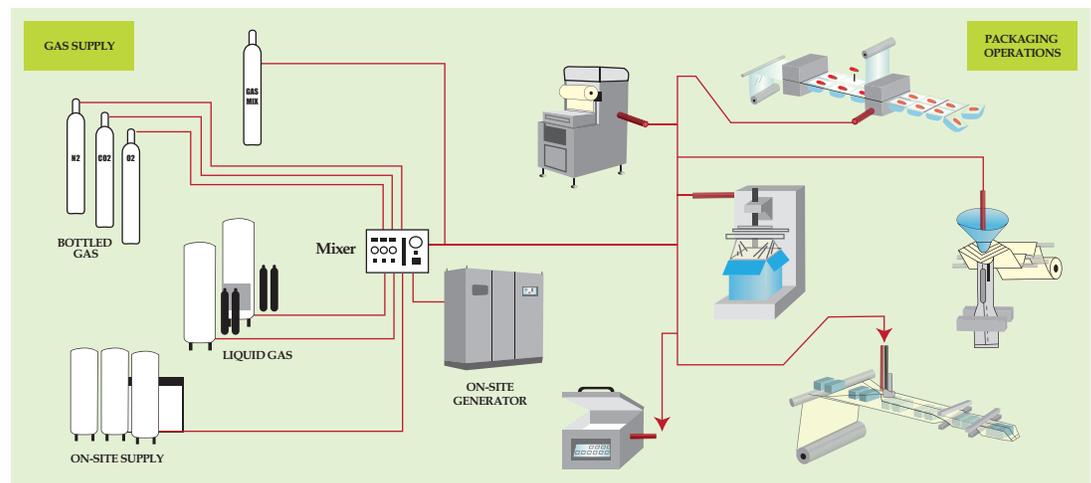
Carbon Dioxide (CO₂) — Active gas, lowers pH and suppresses mold and bacteria growth

Applications: cheese, meat & poultry, specialty meals, pizza, sandwiches

Oxygen (O₂) — Allows for respiration and prevents anaerobic bacteria growth

Applications: red meat, vegetables, fruit

MAP Delivery Mode



MAP...and much more.

In addition to Modified Atmosphere Packaging, Airgas provides gases and complete turnkey system solutions for freezing and cooling equipment, dry ice for keeping frozen foods frozen during shipping, and safety equipment and supplies to keep your employees safe.

Airgas is the nation's largest supplier of industrial, medical, and specialty gases, safety equipment and related supplies. With over 1,100 nationwide locations, we're known for providing our customers with personalized, local service for what you need, and when you need it.

Engineering the Right Solutions for Modified Atmosphere Packaging

**For more information,
call TOLL-FREE 1-800-265-1375.
Or, visit www.airgas.com.**

Airgas

You'll find it with us.™