

## NEW! Uflex Flexfresh™ Liners Extend the shelf life of fresh produce



**Step 1**  
Measure the respiration rate of the fresh produce with the Fast Respiration Meter



**Step 2**  
Pack the fresh produce in the Uflex Flexfresh™ Liner that suits the respiration rate



**Step 3**  
Maintain freshness of fresh produce for days longer

### Uflex Flexfresh™ Liner

- Provides the best shelf life extension of all available packaging solutions
- Reduces weight loss during transportation
- Enables cheaper transportation methods
- Creates new export opportunities
- Keeps the fresh produce dry. No moisture inside the bag!
- Suitable for 5 to 15 kg fresh produce
- 100% biodegradable
- Designed for fresh produce that is sensitive to bacterial and fungal infections
- Based on Controlled Breathing Technology
- Available in popular respiration rates, convenient for all products and supply chain conditions
- Claims based on comparative studies under recommended respiration and temperature conditions done by Uflex

### Suitable for:

Beans, pods, softfruit, mushrooms, broccoli, carrots, Brussels sprouts, chicory, leek, herbs, peppers, potatoes, tomatoes, cherries, kiwi, mango, melon, plums, cut fruit and flowers

*Flexfresh™ is a patented formulation and registered trademark of Uflex Limited India.*

### NEWS

**12 May 2016 - "Equilibrium Modified Atmospheric Packaging" EMAP for shelf life extension**

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