PRODUCT SPECIFICATION · LIFEPACK MAP BAG

Plum

Prunus domestica

PRODUCT DETAILS

Product	Lifepack MA-MH (Modified Atmosphere / Modified Humidity) plum MAP bag. MAP maintains high humidity and slows the ripening process, thus keeping the product fresher and firmer for longer.
Produce type	Climacteric stone fruit, best shipped semi-ripe
Ethylene	Production Moderate · sensitivity Moderate (UC Davis Postharvest)
Suitable for	Organic & conventional plum (inert film — no organic certification needed)
Background	The optimum time to harvest plum, for long transits or storage, is when it is semi-ripe; firm, free from green stem end. Harvesting plum whilst still green will prevent colour change and result in minimal conversion of starch to brix, resulting in a sub-standard product.

PERFORMANCE & BENEFITS

Shelf life – cold chain	Up to 60 days at 0 °C (32 °F)
Shelf life – ambient	5–7 days at ambient
Recommended atmosphere	O_2 1–2% · CO_2 0–5% · RH 90–95% General postharvest guidelines (UC Davis Postharvest; Singla et al., 2022); vary by cultivar, maturity & region.
LIFEPACK MAP BAG KEY BENEFITS	• Extended shelf life for longer storage and distribution • Reduced dehydration and shrivelling • Semi-ripe fruit can ripen in the sealed LIFEPACK MAP Bag • Extended ripe shelf life, lower wastage • Inhibition of internal breakdown and flesh discolouration • Maintained freshness and firmness • Inhibition of storage mould and rots • Higher profitability due to reduced wastage

MATERIAL, FILM & COMPLIANCE

Film structure	Coextruded multilayer film — polyamide (Nylon-6, CAS 25038-54-4) and polyethylene / copolymer (CAS 9002-88-4)
Thickness / WVTR	22 microns · water vapour transmission (WVTR) 7–9 g/m^2/day
Properties	Transparent film; melting point 104–115 °C; density 0.918–0.923 g/cm^3; insoluble in water; stable
Food-contact compliance	FDA 21 CFR 177.1500 & 177.1520; EU 10/2011 and migration limits (EU) 1183/2012
Food safety	Manufactured under FSSC 22000 / ISO 22000 — current certificates on request

AVAILABLE SIZES

Formats	Lifepack MAP bags available to fit standard 2, 5 and 10 kg cartons. Custom sizes on request.

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