

FreshPax® CR

www.multisorb.com

Low-oxygen solution for CASE-READY MEATS

FreshPax® CR reliably preserves the taste and visual appeal of refrigerated meat for three weeks on average

FreshPax® CR is a low-oxygen packaging system that maintains refrigerated meat in pristine condition typically for 15 to 30 days. FreshPax CR is designed to extend the saleable life of fresh meat at retail and realize the savings from central location packaging. It provides consumers with fresh and visually appealing beef, pork, lamb, veal, and value-added meat products.

Controlling oxygen and prolonging shelf life

Oxygen is the main cause of reduced shelf life. After a few days exposure to the oxygen content of air, meat loses its freshness, taste and visual appeal—it becomes un-saleable. The purpose of case-ready meat is to lower costs and extend distribution. The best way to gain the advantages of case-ready meat is to use modified atmosphere packaging (MAP) combined with removal of residual oxygen.



Low-oxygen MAP

Vacuum and back-flush systems remove air from the package and replace it with a typical mixture of 70% nitrogen and 30% carbon dioxide. These systems usually include 0.4% carbon monoxide to maintain the color. In vacuum and back-flush MAP, a number of trays are over-wrapped and hermetically sealed in a master bag. It is the atmosphere of the master bag that is modified. This modification allows adsorption of oxygen remaining in the master bag, and oxygen which permeates from the primary meat package out into the master bag.

A Texas A & M study*, funded by The Beef Checkoff, found that when compared to high-oxygen systems “steaks packaged in vacuum and back-flushed MAP had lower levels of discoloration during retail display and did not exhibit the premature browning effect (when cooking).” Shelf life for low-oxygen packed meat in the study ranged from five to nine days in dark storage and five days on the retail shelf. In vacuum and back-flush systems, a small amount of residual oxygen, approximately 0.5% to 2%, typically remains in the bag. FreshPax CR effectively removes this remaining oxygen. The result and the benefit is extension of shelf life well beyond nine days.

*Savell, J.W. (2003 July). Biochemical, Raw and Cooked Color Characteristics of Individual Bovine Muscles in Oxygen Permeable and Modified Atmosphere Packaging Project Summary. Prepared on behalf of the Cattlemen's Beef Board by the National Cattlemen's Beef Association Center for Research & Knowledge Management. Funded by The Beef Checkoff.



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Multisorb's FreshPax CR low-oxygen, active MAP system can enhance or replace vacuum and back-flush MAP. FreshPax CR uses an oxygen scavenger packet containing an absorbent formulation which literally scavenges the oxygen out of the master bag while simultaneously taking the oxygen out of the primary tray pack. It reduces oxygen content in a master bag to below 0.1% and maintains this level despite oxygen ingress due to permeation. All components of the FreshPax CR packaging and formulation are compliant with applicable sections of Title 21 Code of Federal Regulations (CFR) standards for food contact materials. These standards are followed even though there is no food contact (in the master bag).



After the FreshPax CR packet is inserted into the master bag and the bag is hermetically sealed, oxygen is substantially removed within 24 hours, thereby ensuring a re-bloom of red color once the master bag is opened. FreshPax CR typically extends the shelf life of case-ready meat for 15 to 30 days.



Multisorb provides the optimum-sized FreshPax CR packet for each customer's case-ready meat application. The company also manufactures insertion machines for FreshPax CR packets. Multisorb's Active Pack Automation (APA) division offers an economical method of delivering spooled scavengers in a controlled atmosphere where necessary. APA machines are easily adaptable to most tray and master bag lines. FreshPax CR can also be packed for head insertion.



FreshPax CR is manufactured in the USA in cGMP compliant plant, using GRAS and FDA compliant raw materials, inks, and films.

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