

MAPLOX™ Program

Modified Atmosphere Packaging Low-Oxygen System for Case-Ready Meats

Advantages

- Preserves taste & visual appeal of refrigerated meats
- Extends the life of fresh meat well beyond that of other systems
- Technical support provided from inception to implementation
- Minimal start up investment required

Applications

- Case-ready meats
 - Beef
 - Pork
 - Lamb
 - Veal
 - Other value added meat products

Fresh meat packed using the MAPLOX™ Program reliably preserves the taste and visual appeal of refrigerated meat

The MAPLOX™ Program is an easy to use, low-oxygen packaging program designed to extend the saleable life of fresh meat at retail and realize significant savings from central location packaging. It provides consumers with fresh and appealing beef, pork, lamb, veal and other value-added meat products.

Elements of the program include:

- Master bag and primary package material specifications
- Vacuum/gas flush composition and functional requirement
- FreshPax® CR oxygen absorber customized for your master bag and gas flush system
- Optional Dispenser to enhance productivity and minimize overexposure of oxygen absorber
- Experienced package engineering support



The MAPLOX™ program provides packers with a low cost option for case-ready packaging. Technical support offered as part of the program assures optimization of package components and oxygen absorber, maximizing the chances of success and minimizing cost. Because the oxygen absorber is pre-activated, there is minimal investment required to begin using the program. This allows for a very rapid ramp-up of operations.

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. MAPLOX™ maintains quality through the entire storage and distribution cycle and delivers fresh meat to the display case while realizing the savings of central location packing.



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Low-oxygen MAP

In the typical case-ready package a number of trays are over-wrapped and hermetically sealed in a master bag. The atmosphere of the master bag that is modified usually down to <1% residual oxygen. Additional oxygen remains in the primary package, in the foam tray, dissolved in the meat, and bound to hemoglobin. The FreshPax® CR absorber removes this residual oxygen within a day or two and, combined with low temperature storage and distribution, effectively inhibits oxidative degradation and spoilage of the meat.



The FreshPax® CR oxygen absorber used in the MAPLOX™ program contains an absorbent formulation which literally scavenges residual oxygen out of the master bag while simultaneously taking the oxygen out of the primary tray packs. 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 MAPLOX™ Program 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 absorber is inserted into the master bag and the bag is hermetically sealed, oxygen is substantially removed within 24-48 hours, thereby ensuring red color once the master bag is opened. FreshPax® CR typically extends the shelf life of case-ready meat for 15 to 21 days.



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