

## Modified atmosphere - Big effects, small efforts

The main application of MAP Modified Atmosphere Packaging is use in connection with vacuum, thermoforming, chamber, form, fill and seal packaging machines. The principle of MAP is to replace the normal atmosphere in the pack by a specified gas mixture. The main components of these precise gas mixtures are oxygen, nitrogen and carbon dioxide.

To keep the healthy freshness of perishable goods is the major task of food processing applications today. Whether vegetable, fruit, meat or fish, the processing and packaging of perishable goods without modified atmospheres is presently unimaginable.

Modified Atmosphere Packaging (MAP) provides a longer shelf life and an improved appearance of freshness regarding taste, colour and form. The modified atmosphere in the food package counteracts the growth of microbiological organisms and bio-chemical reactions and the consequent spoilage of the goods.

The use of MAP is a fundamental part of a precise quality assurance as well as a reliable and cost-efficient alternative to refrigeration or preservatives.

STOCK offers gas analysers. A must have tool for you MAP process.

*[Visit our Gas analyser in the machine section](#)*

