

Active Barrier Films

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Freshness Plus is an active barrier film that protects packaged baked goods from oxygen exposure while preserving flavor, aroma and appearance. Designed for Modified Atmosphere or vacuum packaged products, Freshness Plus active barrier films extend product shelf life and prevent mold growth by reducing the level of oxygen within the package. As a result, processors can expand their product distribution range to a wider retail market without losing critical peak freshness time in transit. Additionally, Freshness Plus active barrier films are ideal for oxygen-sensitive and preservative-free products, enabling processors to expand product lines to include specialty, organically-sourced or gluten-free goods.

Sealed Air www.cryovac.com [1]

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Links:

[1] <http://www.cryovac.com>