

# FOOD PACKAGING TO BOOST SHELF LIFE



## Food Packaging to Boost Shelf Life

The requirement for fresh, healthy, economical, and convenient food options is ever-growing in our fast-paced environment, and Point Five Packaging is rising to help food processors meet this demand. With our vast experience and knowledge of the food packaging industry, Point Five expertly combines the latest, environmentally responsible packaging material and technology systems to deliver extended shelf life to almost any food product without the need for artificial additives or preservatives. Our offering consists of an affordable yet robust lineup of machine systems that utilize Modified Atmosphere Packaging (MAP) gas flush technology and Vacuum Skin Packaging (VSP). These technologies are widely used today in the food industry and are found in dairy, meat, poultry, ready meals, sweets, snacks, dips, bakery, and many more to BOOST Shelf Life!



## MAP/VSP Benefits

Our automated food packaging systems are the optimal solution for sealing trays and cups and creating vacuum-gas-sealed MAP and vacuum skin packs (VSP). While MAP and VSP are both produced in the same machine systems, they have fundamental differences that make them ideal for varying applications.



## Modified Atmosphere Packaging (MAP)

MAP processes modify the air composition within a package to lower the oxygen content. This reduces the risk of microbial growth and oxidation. To perform this process, a machine removes the ambient atmosphere from around the food and replaces it with a mixture of lower-oxygen gas. MAP offers various benefits, including better on-shelf appearance, flexible machinery systems, reduced plastic waste, less food spoilage/waste, and extended shelf life. MAP is a useful tool to extend product shelf life of sensitive or soft products such as dips, spreads, produce, or bakery items, to name a few. Point Five MAP tray sealers use preformed rigid containers and apply a barrier lid film hermetically sealed to the flange of the containers. Trays and films should have adequate barrier properties to prevent oxygen from permeating back into the package.







## Vacuum Skin Packaging (VSP)

VSP is a type of tray sealing technology where a specialized vacuum process is applied so that the upper film encloses both the product and the tray, fitting around it like a second skin. Vacuum packaging further extends product shelf-life by eliminating all the oxygen within a package while at the same time securing the product in place and making an excellent display. Utilizing easy-peel packaging materials results in increased ease of opening for the end user. Skin packaging is ideal for attractive product presentation, complete sealing, minimized product damage during shipping, high safety standards, and enhanced hygiene and preservation. One of the most appealing aspects of VSP is the ability to display products vertically thus optimizing valuable store shelf space while at the same time providing an excellent display.



# Food Packaging Applications

MAP and VSP technologies are beneficial in a broad range of food packaging applications, including



## BAKERY

Utilizing MAP technology, Point Five Packaging can extend the freshness of baked goods by up to seven months. Packing lines with MAP prevent the deterioration of bakery products while protecting the texture and aesthetic presentation.



## DAIRY

Calcium and protein-rich products are sensitive to deterioration, which can affect the appearance and taste of products while shortening their shelf life. MAP technology protects the product's taste and freshness over time and is effective for dairy drinks, hard cheese, and yogurt.



## FRESH CASE

Our line of thermoformed trays makes your fresh case products stand out while keeping them safe. Point Five Packaging specializes in "out of the box" packaging solutions combined with MAP technology to streamline production and enhance shelf life.



## MEAT

Both VSP and MAP technologies are ideal for packaging and preserving meat, poultry, and fish. By removing oxygen from around the product, each technology decreases the risk of microbial growth to ensure extended shelf life.



## PRODUCE

MAP technology increases the shelf life of fruits and vegetables while preserving their taste, smell, and valuable nutrients.



## READY-TO-EAT

Utilizing either MAP or VSP packaging methods, pre-cooked meals can be fresh or frozen and delivered directly to consumers or purchased in stores. The unique packaging protects the meal during shipment and is carefully sealed to preserve freshness and prevent outside contaminants.



## SNACKS

Snack packaging comes in a variety of configurations to help your products stand out from the competition. We offer a complete line of customizable and standard thermoformed trays, containers, cups, and films. Snack packaging is best used in conjunction with custom-fitting lids and MAP technology to optimize product quality and shelf life.





## Materials Available for Food Packaging

Our food packaging supplies and technologies allow food producers to package a broad range of food products using the following materials:

# 1

### C-PET

Crystallized Polyethylene Terephthalate (C-PET) containers and trays are freezer, microwave, and oven safe. This material provides a highly effective barrier against oxygen, nitrogen, carbon dioxide, and water, reducing the risk of contamination and improving the food product's quality while extending its shelf life. The high-impact material is durable and can withstand a wide temperature range of -40° C to 220° C for freezer-to-microwave and freezer-to-oven convenience. C-PET is easy to recycle.

C-PET also retains its shape at high temperatures, permitting cooking and hot filling directly in the tray. The material is visually appealing but only available in an opaque black or white color. Typical applications for C-PET consist of Ready to eat meals, bakery, and snack items.



## 2

## PETE (or PET)

PETE is a strong rigid material with excellent barrier properties for MAP or VSP applications. The inert material is resistant to microorganisms and does not react with food products. PETE is lightweight and easy to transport. PETE can be produced clear, with excellent clarity, or can be produced in any color from a light tint to fully opaque. PETE is ideal for refrigerated items or products stored at room temperature. A high-impact additive can make it safe for freezer applications. It is not ideal for heated, hot fill, or microwave applications.

Applications for this durable material include:

- Snacks
- Nuts and candy
- Dairy
- Snack packs
- Salad dressings and dips
- Salads
- Deli salads and spreads
- Bakery
- Produce
- Salad containers



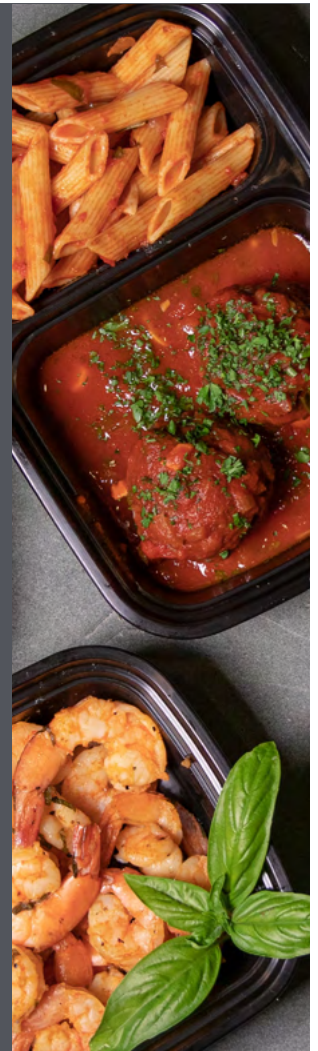


## 3 Polypropylene (PP)

Containers made from PP are microwave safe and an ideal solution for deep freeze and heat-and-eat applications.

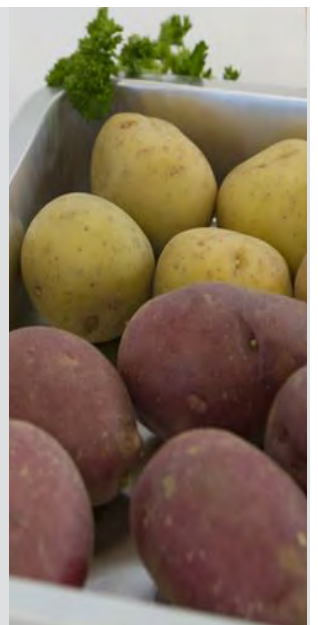
The material has a high melting point and high impact strength, and it performs better in drop tests when compared to PET. PP can also be dyed in a range of colors. PP alone does not have a good barrier property; therefore, for use in MAP, you need to ensure that there is a laminated EVOH or PE layer on the container. Common applications for PP packaging include:

- Freezer-to-microwave products
- Meal prep
- Read-to-eat meals
- Snack trays
- Proteins – red meat, seafood, poultry
- Plant-based proteins



## 4 Aluminum

Aluminum is a lightweight material that is ideal for packaging ready-to-eat meals. Aluminum can withstand heat and offers excellent barrier properties, making it a suitable choice for containers, cups, pans, and trays for use in conventional ovens, grills, and microwaves. The material is also versatile, recyclable, and readily available.

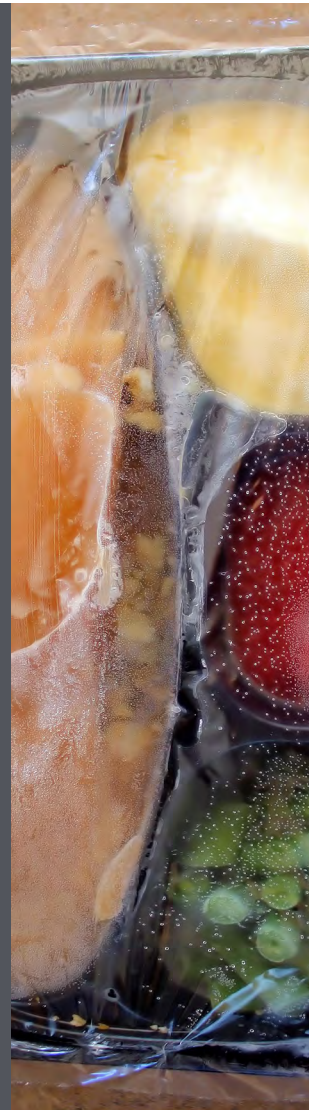


## 5 Films

Point Five offers a variety of films that can be safe for oven and microwave use and are widely used for packaging snacks, seafood, meats, and fresh produce. Point Five Packaging offers specialty films with standard lidding for non-MAP applications and high barrier lidding for MAP applications. We also offer Horizontal Form, Fill, and Seal (HFFS), vacuum skin packs, stand-up pouches, and specialty bags.

Common applications for films include:

- Meat, poultry, and seafood
- Souffles
- Pasta
- Baked goods (cakes, brownies, cookies, muffins, and more)
- Frozen foods
- Frozen foods
- Pies
- Pizza
- Foodservice and family-style portions
- Ready meals





## Choosing The Right Food Packaging Partner

When selecting the right food packaging partner, finding a qualified and experienced company is imperative to meeting your specific needs. At Point Five, we have an intense focus on MAP and VSP machine systems and the packaging materials that run on our machinery. We are not a jack of all trades, we are a master of one. Over the years, we have developed a network of resources and suppliers to deliver the most advanced packaging materials and technology to food processors and manufacturers. As a materials supplier and distributor, Point Five maintains a network of strategically placed warehouses throughout North America to best serve our customers with inventory management and just-in-time deliveries.

Point Five's machine offering consists of a lineup of robust well-built tray seal systems ranging from entry-level tabletop units, to stand-alone semi-automatic machines for light or low-volume production all the way up to fully automated and integrated lines. Our extensive spare parts inventory, preventative maintenance programs, and expert tech service team ensure that our customers are always up and running.

Point Five has the skills, expertise, and qualifications to deliver effective shelf-life solutions that improve productivity, cut costs, and drive revenues at the highest possible velocity to market

For more information about how our MAP and VSP food packaging solutions can boost the shelf life of your products, [contact us today](#). You can also [request a quote](#) to get started on your custom packaging solution.



# ABOUT PointFive

Point Five Packaging was established in 2010 as a full service food packaging supplier and modified atmosphere packaging systems supplier with an intense focus on the food industry. In a few short years, Point Five has developed a network of suppliers and resources that delivers the most advanced materials and packaging technology to today's food processors and retail environments. In addition, Point Five remains the original North American home of the unique Shelf Life Booster™ MAP technology. Our team of packaging and food industry veterans lends expertise to package design as well as operational layout efficiency and productivity.



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