Standard packaging ventilation uses inconsistent hole sizes that allow too much oxygen, causing produce moisture loss. Too much oxygen can enhance bacterial decay and rapid spoilage, encourages leaf spouting, tissue discoloration, and blemishes; and also deteriorates the natural sweetness of produce.

**STANDARD VENTILATED PACKAGING**
0.25" vent holes produce excessive respiration, resulting in rapid aging and moisture loss.
0.25" at 3x magnification

**MODIFIED ATMOSPHERE PACKAGING**
Calculated in-register laser micro-perforation slows aging and preserves eating quality.
0.005" at 26x magnification

**MODIFIED ATMOSPHERE PACKAGING**

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**LASER TECHNOLOGY**

**CALCULATED O₂**
Oxygen (O₂) flow is reduced to slow the respiration and aging process.

Scientifically calculated laser micro-perforations consistently placed.

**CO₂**
Moisture is retained and excess CO₂ is allowed to escape.

High barrier films + hermetic seals = consistent transmission starting rate

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**INDUSTRY EXPERTISE**
**STUNNING PRINT**
creative design

**ANTI-FOG FILMS & COATINGS**
quick turnaround

**GUARANTEED QUALITY**

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