GrowPack



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

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.







PRESERVE QUALITY



KG

MAINTAIN SALEABLE WEIGHT



RETAIN MOISTURE



PICK CLOSER TO RIPENESS

LASER TECHNOLOGY

















INDUSTRY EXPERTISE STUNNING PRINT

creative design

ANTI-FOG FILMS & COATINGS quick turnaround GUARANTEED QUALITY



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