



# PrimePro<sup>®</sup> film extends shelf life of fresh produce

COMPANY/  
ORGANIZATION



FOOD CHAIN  
AREA

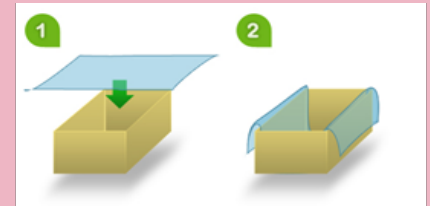


ISSUE  
ADDRESSED

Exposure to ethylene (a plant hormone) shortens the shelf life of fresh produce by speeding up the process of ripening and decay.

SOLUTION

Chantler Package's PrimePro<sup>®</sup> is a polyethylene plastic film that contains a proprietary additive that is specially designed to remove ethylene from the air around fresh produce. It is also breathable to allow the right exchange of gases through the package and prevent anaerobic bacterial infection. Additionally, it contains an anti-fog additive to reduce the buildup of water droplets inside the package – a source of potential decay.



EXPECTED  
BENEFITS

### Extended shelf life and reduced food waste:

- Peppers – reduced weight loss, shriveling, and stem-end decay
- Cherries – greener stems and reduced bruising, pitting, and decay
- Celery – reduced oxidation (browning) and maintained crispness
- Bananas – lengthened window of peak ripeness
- Apples – maintained fruit firmness, crispness, and peel color
- Strawberries – maintained firmness and reduced decay

**Convenience:** The film's shelf life extension effect does not depend on changing the levels of oxygen and carbon dioxide inside the package. This allows more forgiveness of breaks in the cold chain and permits some packages to be ventilated. It also allows for the creation of packages that can be shipped and stored at low temperatures and then merchandised in a grocery store at room temperature.



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### CASE LINK

[www.primepromap.com](http://www.primepromap.com)

### CONTACT INFORMATION

**Chantler Packages, Inc.**

**Mail:** 88o Lakeshore Road East, Mississauga, ON Canada L5E 1E1

**Tel:** 1-800-565-5245

**Email:** Ian Ferguson, Chief Operating Officer [info@chantlerpackages.com](mailto:info@chantlerpackages.com)