

## MAP bin barrier liners

for optimum conservation and/or treatment of food commodities



To preserve (food) commodities that are stored in bins, vQm offers a liner solution to keep the commodities under any modified atmosphere and/or vacuum condition for an extended period.

The liners are made from a 200 micron thick barrier film. This film is composed out of an EVOH layer (as gas barrier), in between two PA layers (as humidity barrier) and PE on the outside for easy, hermetic sealing of the liner.

The standard liners are made with a pre-shaped bottom, with side gusset of 51cm, and are suitable for most standard bins. They are tailor made to fit the bin and allow sufficient film to stretch and seal them easily with a handheld impulse sealer.



With the vQm unit, you can quickly extract residual air in between the product (vacuum) and, if desired, flush back in an external gas, like nitrogen or CO<sub>2</sub>. Free setting of the vacuum level, number of flush cycles and the flush time, allows you to program your own packaging protocols to achieve the optimum MAP and/or vacuum conditions.

#### Advantages:

- v Maintain optimum moisture content;
- v Prevent from oxidation (vacuum and/or nitrogen flushed)
- v Prevent (re-)infestation and contamination
- v Eradicate infestations (CO<sub>2</sub> flushed)
- v Prevent the development of molds

