

The flexible barrier film produced by Mylan Group can be used on our pouch making machinery to produce many types of pouches depend on customer request.

Rynan Agrifoods offers the high gas barrier pouches for film for equilibrium modified atmosphere packaging (EMAP), which can extend the shelf life of produce such as fresh fruit and vegetables.

The nano coating layers are extremely durable and are an outstanding oxygen barrier. Equilibrium modified atmosphere containing 2-5% oxygen and 3-8% carbon dioxide balance by N₂, have been shown to delay maturation and softening of vegetables and reduce chlorophyll degradation, microbial spoilage and enzymatic browning.



Properties

- Material: Cer/OPA/Cer//LLDPE
- Color: transparent or ink
- Low gas, aroma and water vapor permeability



Applications:

- Fresh fruit
- Fresh vegetable,

