



NEW! PerfoTec Flexfresh™ Liners Extend the shelf life of fresh produce



Step 1

Measure the respiration rate of the fresh produce with the Fast Respiration Meter



Step 2

Pack the fresh produce in the PerfoTec Flexfresh™ Liner that suits the respiration rate



Step 3

Maintain freshness of fresh produce for days longer

PerfoTec Flexfresh™ Liner

- Provides the best shelf life extension of all available packaging solutions
- Reduces weight loss during transportation
- Enables cheaper transportation methods
- Creates new export opportunities
- Keeps the fresh produce dry. No moisture inside the bag!
- Suitable for 5 to 15 kg fresh produce
- 100% biodegradable
- Designed for fresh produce that is sensitive to bacterial and fungal infections
- Based on PerfoTec Respiration Control System
- Available in popular respiration rates, convenient for all products and supply chain conditions
- Claims are based on comparative studies under recommended respiration and temperature conditions done by Uflex and PerfoTec

Suitable for:

Beans, pods, soffit, mushrooms, broccoli, carrots, Brussels sprouts, chicory, leek, herbs, peppers, potatoes, tomatoes, cherries, kiwi, mango, melon, plums, cut fruit and flowers

Flexfresh™ is a patented formulation and registered trademark of Uflex.

PerfoTec is the authorised distributor for Europe, North and South America and Africa.

Contact

PerfoTec B.V.
Communicatieweg 11
3641 SG Mijdrecht
The Netherlands

+31-(0)297-25 55 54
info@perfotec.com
www.perfotec.com



@PerfoTec



PerfoTec



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