

Micro perforations slow down respiration rate

Customized packaging for better and consistent produce eating quality

All fruits and vegetables respire. The higher the respiration rate, the more perishable the produce variety is. "We provide a solution to optimize the packaging and slow down the respiration rate," says Joan Rosen with PerfoTec. "Our goal is to create a better and more consistent quality of fresh produce, especially at the end of shelf-life."



Micro perforations in packaging slow down respiration

Rosen explained how tomatoes, as an example, from different sources all have different respiration rates. Geographic locations, varieties and weather circumstances impact the respiration rate. "Customizing the packaging by using laser micro perforations enables us to achieve the desired eating quality," mentioned Rosen. PerfoTec's services are threefold. First of all, the company offers equipment to measure the respiration rate in just four hours. In the following step, software measures how many micro perforations need to be made in the packaging to get to the ideal modified atmosphere. The third and last part of the process is the use of the specialized laser installed on the firm's packaging machine. The laser can adjust the holes in the packaging. "All modified atmosphere produce items will benefit from this technology," shared Rosen.





Award at United Fresh

PerfoTec is headquartered in the Netherlands and sees further opportunities in the US where Rosen is responsible for business development. In addition to fresh produce, the company also focuses on the floral segment. Last month, PerfoTec won an innovation award at United Fresh for its efforts in the fresh-cut flower segment. The company designed a Flowpack that manages the quality of flowers that are ordered online and delivered at home.

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