

Extend Shelf Life and Maximize Profits

SOLUTIONS
FOR
FRESH-CUT
PRODUCE

Reduces overall cost

Assures maximum shelf life

Eliminates early discards

Soaks up excess purge

Maintain Maximum Shelf Life

A combination of a Pactiv Tray and high-absorbency CO₂-releasing pads creates the optimal packaging for long-lasting, great-looking fresh-cut produce. Through a natural process, CO₂ **inhibits the growth of bacteria** on freshly cut produce, **assuring longer shelf life** and making the product appear more appetizing through the sell by date. That means better tasting product, less waste and happy customers.

Save Money and Make Money

CO₂ Technologies' pads keep your tomatoes looking their best up through the use by date, which:

- Eliminates waste
- Reduces packaging costs

Offer your customers a better looking more wholesome product with pads from CO₂ Technologies and increase your profitability.

Make the switch today!

The Details

Pactiv Tray Specifications

OUTSIDE:

10" x 12" x 3"

INSIDE:

8" x 10" x 3"

CAPACITY:

5 lbs.

Pad Specifications

SIZE:

6 ½" x 10"

ABSORBENCY:

280/300 g

FDA/USDA approved



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