




# LINfresh

## Fresh Thinking from LINPAC Packaging

The original tray designed for top sealed modified atmosphere packaging (MAP), LINfresh® combines low carbon EPS with barrier technology. It offers an efficient packaging solution which can increase the shelf life of a protein product by up to 300% when compared with traditional non-MAP packaging methods.






### FOR THE PACKER/PROCESSOR

-  Excellent barrier performance – a PE sealing layer minimises product leakage and maximises sealing compatibility with the barrier lidding film
-  Adds value to your bottom line – minimises leakers in transit
-  Works efficiently on all current top seal production lines, requiring minimal setting changes

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### FOR THE RETAILER

-  Exceptional product presentation - the thermal and cushioning qualities of EPS ensure protection of your product throughout the supply chain
-  Reduces food waste in the supply chain by keeping products fresher for longer
-  Adds value to your bottom line – minimises leakers on display
-  Enhances your environmental credentials – LINfresh® has one of the lowest carbon footprints in today's packaging market
-  Warm touch packaging for consumer appeal to drive sales



## LINfresh+

The original tray designed for top sealed modified atmosphere packaging (MAP), LINfresh® Plus combines low carbon EPS with barrier and patented absorbency technology. This unique tray provides both extended shelf life and absorbency without the need for a soaker pad.

Follow us::



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*fresh thinking!™*

