

MAP Gas Mixtures

We can supply all kinds of MAP gases (Modified Atmosphere Packaging) used in the packaging of different food products including: Poultry, Processed Red Meat, Fish, Shrimp mussel, Cheese, Bread, Pastry, Pizza, Fruit / Vegetables, Nut/Chips, Coffee, Red Meat, etc. Below is samples of recommended MAP gas mixtures that can be used respectively:

Food	CO2 %	N2 %	O2 %
Poultry	25 - 30	75 - 70	
Processed Red Meat	25 - 35	80 - 65	
Fish	40 - 60	60 - 40	
Shrimp	30 - 40	40 - 30	30
Cheese	25 - 30	75 - 70	
Bread	50 - 60	50 - 40	
Pastry	50 - 60	50 - 40	
Pizza	40 - 50	60 - 50	
Fruits / Vegetables	3 - 5	90 - 94	7 - 1
Coffee		100	
Nuts / Chips		100	
Red Meat	20 - 35		80 - 65

Once a fruit, vegetable or animal product is harvested or slaughtered it remains a suitable environment for bacteria which continue to function using the available carbohydrate, protein, fat and nutrients. These continuing processes lead to degradation including undesirable colour changes, loss of flavour and poor texture. The action of enzymes also causes deterioration of foods. In Europe, MAP mainly involves the use of three gases - carbon dioxide, nitrogen and oxygen, although other gases are used where regionally acceptable. Products are packed in a single gas or a combination of these three gases depending on the physical and chemical properties of the food.

