



View Fresh MA Bag Data Sheet

Modified Atmosphere Packaging Technology

View Fresh	&	Bag Characteristics/Details
Invented in 1992	=	Envied by many, Copied by few.
Material: Resin, Polymers and Additives	=	Hi-Clarity, Low Density Polyethylene Bag
Food Grade & Continuing Guarantee	=	Compliant with U.S. Federal Food, Drug and Cosmetic Act and all applicable food additive regulations. Compliant with FDA Regulation 21, CFR 177.1600, etc.
Bag Bottom	=	Heat Sealed with Gussets
Seal Temperature	=	Approximately 120° Celsius
Results of Proper Bag Use	=	Firmness, Hydration, and Pedicel Color Retention
Consumer Benefit of Bag Use	=	Reduction in Chemical Use by Packinghouses
Length of Use	=	35 to 45 days (up to 60 days at controlled temperatures 32°F / 0°C) in storage/transport
Closing the Bag†	=	Heat Seal Bag Closed with Machine
Interior Atmosphere	=	O ₂ : 9% — 15% & CO ₂ : 5% — 12%
Moisture at Packing	=	Some moisture on fruit is preferred to prevent fruit from transpiring water from itself and becoming softer. Bag retains high humidity keeping fruit firmer and hydrated.
Internal Pulp Temperature at Packing	=	36°F — 42°F; 2.2°C — 5.5°C is ideal. It is recommended to use Forced Air Coolers (Fan Coolers) after packing fruit with higher internal temperatures to reduce respiration rate of fruit and prevent decay.
Pulp Temperature After Packing††	=	We recommend lowering pulp temperature to 32°F / 0°C as quickly as possible after sealing the bag to prevent decay organisms and to preserve the fruit.
BRIX	=	16 to 17 Suggested Minimum
Elevation / Temperature Vents	=	Approximately .3mm ² to .5mm ²
Packing Process†††	=	Active & Passive. Vacuuming & Gas Injection is a commonly used packing process for the preservation of fruit. The View Fresh Bag functions both ways giving the packer the option to use Active or Passive processing.
BAG TYPES		BAG MEASUREMENTS
View Fresh "B" Bag	=	18.5 x 12 x 21 inches / 47 x 30.4 x 53.3 cm. <i>For 5 Kilogram Box</i>
View Fresh 2.5Kg Bag	=	11.5 x 10.5 x 19 inches / 29.2 x 26.6 x 48.3cm. <i>For 2.0 to 2.5 Kilogram Box</i>
View Fresh "D" Bag	=	23 x 17 x 28inches / 58.4 x 43.2 x 71.1cm. <i>For 7 to 10 Kilogram Box</i>

Information provided should be used as a guideline. Specific use and functionality of the bag is left up to the packinghouse to decide. View Fresh can assist in special studies as a post-sale service when requested by packinghouse.

† Bag should be heat sealed shut to ensure proper functionality and optimum performance.

†† Bag should be opened immediately upon removal of cold chain.

††† Bag performance may be altered by fruit quality, packing process and temperature control (Cold Chain) variations.