



# View Fresh MA Bag Data Sheet

Modified Atmosphere Packaging Technology



View Fresh	&	Bag Characteristics/Details
View Fresh Bag 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 Preservation of Good Fruit
Consumer Benefit of Bag Use	=	Reduction in Chemical Use by Packinghouses
Length of Use	=	60 to 120 days (controlled temperatures 32°F / 0°C) in storage/transport (Depending on Fruit Quality)
Closing the Bag†	=	Heat Seal Bag Closed with Machine
Interior Atmosphere	=	O <sub>2</sub> : 10% — 15%      &      CO <sub>2</sub> : 4% — 9%
Moisture at Packing	=	We recommend to heat seal the bag closed with minimal moisture inside the bag.
Internal Pulp Temperature at Packing	=	32°F — 45°F; 0°C — 7.2°C. It is recommended to use Forced Air Coolers (Fan Coolers) after packing fruit with higher internal temperatures to reduce respiration rate and to cool the fruit as quickly as possible and to 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	=	6 to 8 Suggested Minimum for Long Storage
Elevation / Temperature Vents	=	Approximately .3mm <sup>2</sup> to .5mm <sup>2</sup>
Packing Process†††	=	Passive. Fill the bag with fruit, fold the bag so as little air is inside the bag (avoiding a large bubble of air), heat seal the bag closed with machine. Place packed fruit in cold storage/fan coolers.
<b>BAG TYPES</b>		<b>BAG MEASUREMENTS</b>
View Fresh Kiwi Bag	=	23 x 17 x 28 inches / 58 x 43 x 71cm. For 10 Kilo/22lbs box (30 x 50 x 15cm / 12 x 19.5 x 6 inches) Packed Loose

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.



# DISCLOSURE & IMPORTANT INFORMATION

---

To achieve maximum effect and benefit from the View Fresh Modified Atmosphere (MA) bags, the following directives and guidelines must be read, understood, and followed.

- 1 DO NOT modify, change, or alter in any way the View Fresh MA bag.
- 2 The View Fresh MA bag must be completely and correctly heat sealed\*\*\*. A heat sealing machine is required to ensure proper bag closure. A good seal helps generate and maintain the ideal atmosphere within the bag. (\*\*\*)NOTE --- View Fresh bags used for AIR SHIPMENTS should NOT BE HEAT SEALED.)
- 3 Since the View Fresh MA bag preserves the fruit in the condition it was packed (not including 'pitting' which appears several days after packing). Proper picking, packing, and cold chain management methods must be strictly adhered to. View Fresh MA bags will not improve poor quality or improperly processed fruit. Upon removal from the cold chain, the bags must be opened immediately.
- 4 View Fresh MA packed fruit & Ocean Containers:  
It is recommended to NOT use airtight containers (for example Controlled Atmosphere containers) that are not properly ventilated. Improperly vented containers can result in fruit arriving with poor taste and a bad smell. Proper ventilation settings may vary depending on the container company. The ventilation setting is left up to the customer to decide. (NOTE: Shipping companies are building new containers with improved insulation and airtight seals. This affects the View Fresh MA bag performance. Without proper ventilation, the fruit might consume all the oxygen in the container and become anaerobic, resulting in a poor quality product). **View Fresh MA bags are designed for 21% oxygen ambient atmosphere.**

By following these directives and guidelines, we hope to mitigate human error, maintain consistent results, and provide a quality product. Please contact your View Fresh representative with any questions or concerns.

(View Fresh, Orchard View Farms, and its representatives are indemnified and held harmless and assume no responsibility for any loss of income or profits stemming from the packing of poor quality fruit, and/or improper management of the cold chain; improper sealing of the View Fresh MA bag; improper handling of fruit during picking, processing, and packing; improper fruit transportation; and, improper handling and/or storage of the bag.)