



The perfect atmosphere for your product

The figures don't lie. According to the UN, **around 14 percent** of all food produced globally is lost between harvest and retail. This causes serious sustainability challenges and valuable losses. At the same time, food safety and nutritional quality should never be compromised.

How then to keep your high-value products and ingredients for food, feed or pharmaceuticals safe and in perfect condition? Our answer: **by creating a Modified Atmosphere in FIBCs**. A modified atmosphere provides the opportunity to decrease oxygen levels, reduce relative humidity and eliminate insect infestation. Depending on the type of product, you can apply different kinds of gases in order to preserve product quality and extend the shelf life.

Our MAP Solution for FIBCs, your benefits

- Consistent quality & taste
- Food waste reduction
- Product safety
- TCO optimisation
- No chemical treatment



In a nutshell: Our MAP solution for FIBCs

To create a Modified Atmosphere in an FIBC, an inner liner with a special valve is needed.

In our own FIBC production facility in Bangladesh, this valve is sealed into the FIBC liner in our state-of-the-art clean room for food safe and pharma clean packaging.

Different options are available to achieve the ideal product-specific atmosphere in the FIBC: the liner can be vacuumised, or gases such as nitrogen and carbon dioxide can be added.

Thanks to a special membrane in the valve, the conditions inside the FIBC can be measured without perforating the liner.

Hungry for more?

Watch the video and contact us now!



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