

The perfect atmosphere for your seeds

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. Seeds are no exception. When seeds are exposed to oxygen and high humidity levels, they become susceptible to mould growth, insect infestation, and premature degradation.

How then to keep your seeds in perfect condition and prevent spoilage? By **creating a Modified Atmosphere in FIBCs**, oxygen levels are reduced and relative humidity is decreased. This creates a protective environment that preserves seed quality and extends shelf life in a sustainable way, without the need for chemical treatments.

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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