

# BreatheWay® PACKAGING GUIDE

for keeping Romaine and Iceberg Lettuce their freshest

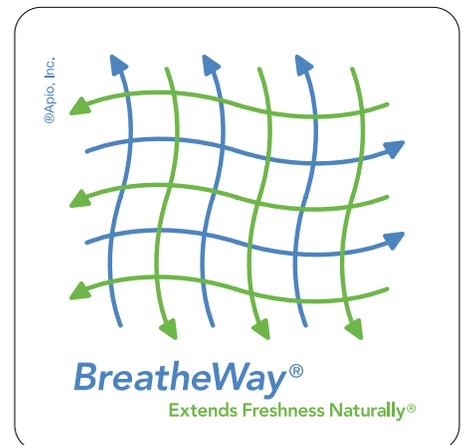


## What is it?

BreatheWay membranes and case liner technologies combine to offer a packaging system that naturally extends the shelf life of fresh fruits and vegetables by providing optimal Oxygen and Carbon Dioxide concentrations within the package. The patented BreatheWay membrane is placed over a hole in the film and acts as a gateway for select amounts of Oxygen and Carbon Dioxide to pass. Each package is designed specifically for the fresh fruit or vegetable commodity to be packed – thereby insuring that the most ideal package atmosphere can be generated.

Shelf life extension can range from 25% - 40% versus open air packaging depending on variety, seasonality and handling.

For iceberg and romaine it is recommended that the lettuce is packed as soon as possible after cooling. Field packing is acceptable as long as the bag is left open for vacuum/forced air cooling and sealed POST cooling. A storage temperature of 32°F is ideal.



## Packing Recommendation

LETTUCE		Caseliner Specifications (military based)				
Apio Product ID	Description	Dimensions	Fits standard Case size	Est heads/ weight per case	Composition	Bags/case
3755	Iceberg domestic case liner	42" W x 54" L	24"X16"X10.75"	24 heads	2 mil clear Polyethylene	200 (est)
3756	Romaine domestic case liner	42" W x 54" L	24"X16"X12.5"	24 heads	2 mil clear Polyethylene	200 (est)

**Storage and handling:**  
 Avoid prolonged exposure of unpackaged bag to UV radiation, e.g., fluorescent or natural sunlight. Store packages in cases in a clean, dry location. Avoid prolonged exposure to high heat.

We recommend that you follow the first in first out inventory protocol with BreatheWay Technology.

Contact; Apio Technology Group at 1-866-480-2746 or email [ctanguay@apioinc.com](mailto:ctanguay@apioinc.com)  
 Visit us at [www.breatheway.com](http://www.breatheway.com)



Using a clean empty box that is the correct size/type for the lettuce.



Fold should be placed along inside edge.



Layer lettuce into the box/liner in a standard fashion.



Fill box to just below the box edge (standard).



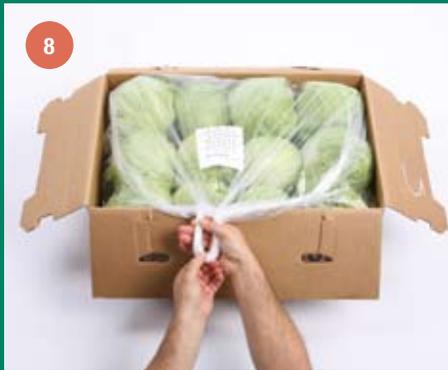
Pull the edges of the bag toward yourself in an orderly fashion (membranes should be on top of produce and free of wrinkles (as shown).



Roll the edges of the bag inward to meet in the middle.



Once in the middle, roll them into a single twist.



Fold the central twist back onto itself and tightly wrap a rubber band around the end.



The finished edge should look something like this.



Tuck the pigtail into the box.



Apply case lid.  
Note: if the box has a solid lid, please cut a hole just above the membrane for atmosphere transfer.

