

BreatheWay® PACKAGING GUIDE

for keeping Beefsteak Tomatoes their freshest

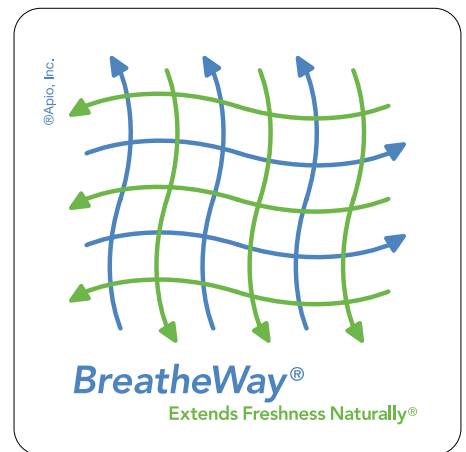


What is it?

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 beefsteak tomatoes it is recommended that they are packed as soon as possible after washing, cooling, and sorting. Package configurations available for various storage and distribution temperatures.



Packing Recommendation

TOMATOES		Caseliner Specifications (military based)				
Apio Product ID	Description	Dimensions	Fits standard Case size	Est count/ weight per case	Composition	Bags/case
3750	Beefsteak tomatoes case liner	32" W x 34" L	13"X17"X6"	55 count/35#	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
Visit us at www.breatheway.com**



1 Use a clean empty box that is the correct size/type for the tomatoes.

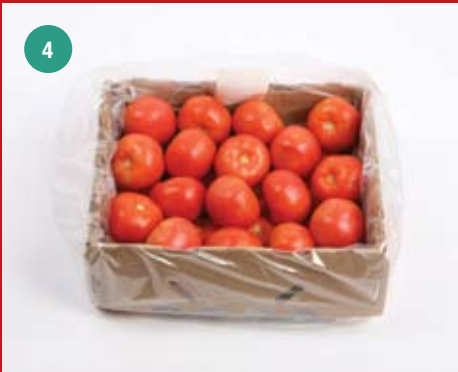


2 Seam should be placed along inside edge.

Open Apio bag into the box much like a liner (membranes should be away from individual packing the box as shown).



3 Layer tomatoes into the box/liner in a standard fashion.



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



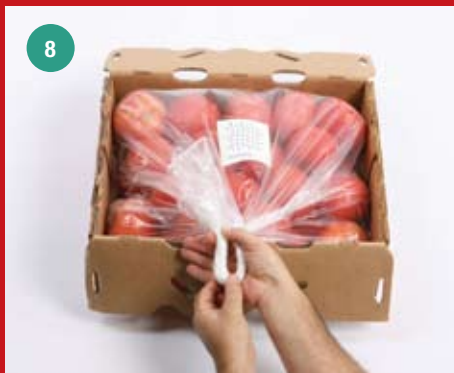
5 Pull the edges of the bag toward yourself in an orderly fashion (membranes should be on top of produce and free of wrinkles (as shown).



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



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



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



9 The finished edge should look something like this.



10 Tuck the pigtail into the box.



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

