

FreshWave Breathable OTR Films

The need for dependable breathable lidding film technology is expanding exponentially as the market for healthy and natural value added meal items continues to grow. Breathable film technology gives excellent solutions for Fresh Cut Produce, Value Added Fresh Produce and Fresh Seafood industries.

Fresh Wave Breathable OTR films are engineered to allow for specific OTR (Oxygen Transfer Rate) breathability requirements that are product specific.

Fresh Produce:

Each fresh cut product has a specific breathability specification that results in extended shelf life performance as well as ensuring safety and freshness. FreshWave Breathable films provide the targeted OTR intake for your package and in a true breathing environment which allow other gases (e.g. ethylene and Co₂) to be released or exhaled from the package. Without this gas release, the atmosphere inside the trays becomes saturated with these gases, which can block the intake of any additional oxygen release product inside the sealed packaging resulting in an anaerobic condition, which would be potentially harmful to the consumer.

Fresh Seafood:

The FDA's breathable industry standard for Fresh Seafood is a "minimum of 10K" or 10,000 OTR. FreshWave Breathable 10,000 OTR film, when sealed to GO GREEN PP trays, provides the necessary breathable requirement. Just as in Fresh Produce applications, FreshWave allows for the release of gasses that are generated with most Seafood products. Proper breathable film is a critical component of the package to prevent the generation of potential harmful bacteria that can result from poorly packaged or mishandled seafood. Note: Fresh seafood that is frozen prior to shipping and then "slacked off" or thawed on the retail shelf is still considered "Fresh Seafood". The proper breathable environment needs to maintain the minimum 10K for Fresh seafood OTR industry standard requirement.