Breathe. We’ve got this in the bag.

GET MORE
out of your fresh produce

temkinfresh.com

controlled Atmosphere Packaging
These Thai Chili Peppers are from the same batch. They were picked the same day, packaged at the same time, and stored in the same cooler.

What’s the difference? It’s the bag!
problem: too much oxygen

O₂

rapid aging + moisture loss

solution: the perfect package

- High barrier films + hermetic seals = consistent transmission starting rate

Calculated O₂
- Oxygen (O₂) flow is reduced to slow respiration/aging process

CO₂
- Moisture is retained and excess CO₂ is allowed to escape

- Scientifically calculated laser microperforations are consistently placed
Many factors are considered when calculating the optimal respiration rate:

- Weight
- Produce type
- Whole or fresh cut
- Respiration characteristics
- Exact size and number of laser microperforations to achieve the optimal respiration
- Anticipated distribution temperatures
- Moisture loss
- Temkin
- Controlled atmosphere packaging

Formula: The right respiration

Many factors are considered when calculating the optimal respiration rate:

- Weight
- Produce type
- Whole or fresh cut
- Respiration characteristics
- Exact size and number of laser microperforations to achieve the optimal respiration
- Anticipated distribution temperatures
- Moisture loss
- Temkin
- Controlled atmosphere packaging

IN PARTNERSHIP WITH Windham Packaging, LLC
retain moisture • reduce waste

- maintain saleable weight
- maintain color, texture, and visual appeal
- retain produce turgidity to help prevent penetration by microorganisms

3 DAYS • 55° F
+ 29 DAYS • 62° - 72° F

- Standard Hot Needle Packaging
  - 850 µm (0.033”)
  - 13x magnification
  - 17% moisture loss
  - = 2.7% moisture loss

- Temkin Controlled Atmosphere Packaging
  - 120 µm (0.005”)
  - 26x magnification

- Standard Hot Needle Packaging
- Temkin Controlled Atmosphere Packaging
Too much oxygen can convert natural sugars into starch, making some produce less sweet.

**Temkin Controlled Atmosphere Packaging:**

- Preserves **natural sweetness**
- Extends **shelf life** while maintaining **flavor**
- Maintains **quality and freshness** without additives or preservatives

### Comparison Table

<table>
<thead>
<tr>
<th>Standard Ventilated Packaging</th>
<th>Temkin Controlled Atmosphere Packaging</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture Loss</td>
<td>Moisture Loss</td>
</tr>
<tr>
<td>18.8%</td>
<td>&lt; 0.5%</td>
</tr>
</tbody>
</table>

- 6350 µm (0.25")
- 120 µm (0.005")

- 2x magnification
- 26x magnification

- 18 DAYS • 50° F

Temkin Controlled Atmosphere Packaging:

- Extends shelf life while maintaining flavor
- Preserves natural sweetness
- Maintains quality and freshness without additives or preservatives
- No salt, sugar, or syrup needed
- Allows you to pick closer to peak ripeness
make more with less

GROWER BENEFITS

- retain moisture
- minimize spoilage
- reduce shipping costs

RETAILER BENEFITS

- extend shelf life
- less labor and waste costs

Better Quality
Retailer & Customer Loyalty
Added Value

EVERYONE WINS!

- Standard Netted Packaging
- Temkin Controlled Atmosphere Packaging

13.7% moisture loss
< 1% moisture loss

120 µm (0.005") 26x magnification

5 DAYS • 52° F
+ 18 DAYS • 73° F

moisture loss

Standard
Netted
Packaging

Temkin
Controlled
Atmosphere
Packaging

13.7%
moisture loss

< 1%
moisture loss

120 µm (0.005")
26x magnification
Most high-respiring produce items stay fresher, longer in Controlled Atmosphere Packaging (CAP) than in standard ventilated packaging.

selling any of these?

then Temkin CAP is for you!

...and many more!
Pack iceless for more efficient and cost effective shipping.

Meet increasing demand for convenient, prepackaged, ready-to-eat produce.

Improve sanitation by protecting from:

Improve brand loyalty. Visual appearance is 93% of brand recognition.

Improve operating efficiency through traceability.

Rotate, remove, and restock less product with extended shelf life.

Protect from damage during handling & transport for better quality.

Add value with printed recipes, nutritional info, and more.

Speak directly to your consumers with branded messaging.

Increase impact. Over 50% of at-the-shelf purchase decisions are based on packaging.

Increase brand loyalty. Visual appearance is 93% of brand recognition.

Protect from damage during handling & transport for better quality.

Add value with printed recipes, nutritional info, and more.

Speak directly to your consumers with branded messaging.

Add value with printed recipes, nutritional info, and more.

Speak directly to your consumers with branded messaging.

Add value with printed recipes, nutritional info, and more.

Speak directly to your consumers with branded messaging.

Add value with printed recipes, nutritional info, and more.
Temkin will deliver peace of mind by providing you with the highest value packaging experience through superior customer service and exceptional packaging.

- Industry expertise
- Stunning print
- Creative design
- Anti-fog films & coatings
- Domestic manufacturing for fast turnaround
- Guaranteed quality

Let us exceed your expectations! Call us to speak with a produce packaging expert.

1.800.235.5263