

PRODUCT SPECIFICATION · LIFEPAK MAP BAG

# Apricot

*Prunus armeniaca*



## PRODUCT DETAILS

|                     |                                                                                                                                                                                                                                                                                                                                   |
|---------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product</b>      | Lifepack MA-MH (Modified Atmosphere / Modified Humidity) apricot MAP bag. MAP maintains high humidity and prolongs the ripening process, thus keeping the product fresher and firmer for longer.                                                                                                                                  |
| <b>Produce type</b> | Climacteric stone fruit, best shipped semi-ripe                                                                                                                                                                                                                                                                                   |
| <b>Ethylene</b>     | Production Moderate · sensitivity Moderate (UC Davis Postharvest)                                                                                                                                                                                                                                                                 |
| <b>Suitable for</b> | Organic & conventional apricot (inert film — no organic certification needed)                                                                                                                                                                                                                                                     |
| <b>Background</b>   | Apricot, like all stone fruit except cherry, is climacteric. The optimum time to harvest, for long transit or storage, is when semi-ripe: firm, full colour, but free from green stem end. Harvesting whilst still green prevents colour change and gives minimal starch-to-brix conversion, resulting in a sub-standard product. |

## PERFORMANCE & BENEFITS

|                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|-------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Shelf life – cold chain</b>      | Up to 45 days at 0 °C (32 °F)                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Shelf life – ambient</b>         | 7–10 days at ambient                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Recommended atmosphere</b>       | O <sub>2</sub> 2–3% · CO <sub>2</sub> 2–3% · RH 90–95%<br>General postharvest guidelines (UC Davis Postharvest; Singla et al., 2022); vary by cultivar, maturity & region.                                                                                                                                                                                                                                                             |
| <b>LIFEPAK MAP BAG KEY BENEFITS</b> | <ul style="list-style-type: none"> <li>• Extended shelf life for longer storage and distribution</li> <li>• Reduced dehydration and shrivelling</li> <li>• Extended ripe shelf life, lower wastage</li> <li>• Inhibition of internal breakdown and flesh discolouration</li> <li>• Maintained freshness and firmness</li> <li>• Inhibition of storage mould and rots</li> <li>• Higher profitability due to reduced wastage</li> </ul> |

## MATERIAL, FILM & COMPLIANCE

|                                |                                                                                                                |
|--------------------------------|----------------------------------------------------------------------------------------------------------------|
| <b>Film structure</b>          | Coextruded multilayer film — polyamide (Nylon-6, CAS 25038-54-4) and polyethylene / copolymer (CAS 9002-88-4)  |
| <b>Thickness / WVTR</b>        | 22 microns · water vapour transmission (WVTR) 7–9 g/m <sup>2</sup> /day                                        |
| <b>Properties</b>              | Transparent film; melting point 104–115 °C; density 0.918–0.923 g/cm <sup>3</sup> ; insoluble in water; stable |
| <b>Food-contact compliance</b> | FDA 21 CFR 177.1500 & 177.1520; EU 10/2011 and migration limits (EU) 1183/2012                                 |
| <b>Food safety</b>             | Manufactured under FSSC 22000 / ISO 22000 — current certificates on request                                    |

## AVAILABLE SIZES

**Formats** Lifepack MAP bags available to fit standard 2, 5 and 10 kg cartons. Custom sizes on request.

**Legal disclaimer:** Lifepack SA has no control over the farming, handling, storage or transport of produce packed in LIFEPAK modified atmosphere packaging (MAP) and gives no express or implied guarantee and accepts no liability. Full disclaimer: <https://www.lifepacksa.co.za/legal-disclaimer/>

MANUFACTURED BY

