

## PRODUCT SPECIFICATION · LIFEPACK MAP BAG

# Dill

*Anethum graveolens*



### PRODUCT DETAILS

|                     |                                                                                                                                                                                     |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product</b>      | Lifepack MA-MH (Modified Atmosphere / Modified Humidity) dill MAP bag. MAP maintains high humidity and prolongs senescence, thus keeping the product fresher and firmer for longer. |
| <b>Produce type</b> | Culinary herb; very perishable; ethylene-sensitive                                                                                                                                  |
| <b>Ethylene</b>     | Production Low · sensitivity High (UC Davis Postharvest)                                                                                                                            |
| <b>Suitable for</b> | Organic & conventional dill (inert film — no organic certification needed)                                                                                                          |
| <b>Background</b>   | Dill is very perishable, very susceptible to moisture loss and ethylene-sensitive.                                                                                                  |

### PERFORMANCE & BENEFITS

|                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|--------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Shelf life – cold chain</b>       | Up to 3 weeks at 0–2 °C (32–34 °F)                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Shelf life – ambient</b>          | 5–7 days at 10 °C (50 °F)                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Recommended atmosphere</b>        | O <sub>2</sub> 2–5% · CO <sub>2</sub> 5–10% · RH 95–100%<br>General postharvest guidelines (UC Davis Postharvest; Singla et al., 2022); vary by cultivar, maturity & region.                                                                                                                                                                                                                                                                                                                        |
| <b>LIFEPACK MAP BAG KEY BENEFITS</b> | <ul style="list-style-type: none"> <li>• Extended shelf life for longer storage and distribution</li> <li>• Reduced dehydration, weight loss and wilted leaves</li> <li>• Maintained fresh, green leafy stems</li> <li>• Preservation of aroma and flavour</li> <li>• Inhibition of chilling injury</li> <li>• Prolonging senescence</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.

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