

PRODUCT SPECIFICATION · LIFEPAK MAP BAG

# Fig

*Ficus carica*



## PRODUCT DETAILS

|                     |                                                                                                                                                                                                                                                    |
|---------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product</b>      | Lifepack MA-MH (Modified Atmosphere / Modified Humidity) fig MAP bag. MAP maintains high humidity and slows senescence, thus keeping the product fresher and firmer for longer.                                                                    |
| <b>Produce type</b> | Climacteric-type fruit, harvested fully ripe; very delicate skin and flesh                                                                                                                                                                         |
| <b>Ethylene</b>     | Production Moderate · sensitivity High (UC Davis Postharvest)                                                                                                                                                                                      |
| <b>Suitable for</b> | Organic & conventional fig (inert film — no organic certification needed)                                                                                                                                                                          |
| <b>Background</b>   | Fig is harvested ripe, as it does not develop further eating quality after picking, and its thin skin and soft flesh make it one of the most perishable of all fruit. Splitting, souring and mould are the main risks in storage and distribution. |

## PERFORMANCE & BENEFITS

|                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|-------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Shelf life – cold chain</b>      | 1–2 weeks at 0–2 °C in air; up to 3–4 weeks under CA                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Shelf life – ambient</b>         | 1–2 days at ambient                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Recommended atmosphere</b>       | O <sub>2</sub> 5–10% · CO <sub>2</sub> 15–20% · RH 90–95%<br>General postharvest guidelines (UC Davis Postharvest); 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>• Inhibition of over-ripening and souring</li> <li>• Individual pallets removable without disturbing CA</li> <li>• Reduced dehydration and shrivelling</li> <li>• Maintained colour and firmness</li> <li>• Maintained freshness and flavour</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

|                |                                                                                              |
|----------------|----------------------------------------------------------------------------------------------|
| <b>Formats</b> | Lifepack MAP bags available to fit standard 2, 5 and 10 kg cartons. Custom sizes on request. |
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