

Modified Atmosphere Food Packaging Machine

This modified atmosphere packaging (MAP) machine extends the shelf life of perishable products by altering the internal package atmosphere. It precisely controls gas mixtures to inhibit microbial growth and enzymatic spoilage.



ADDITIONAL IMAGES



Overview

Modified Atmosphere Packaging (MAP) Solution

This advanced modified atmosphere packaging machine is engineered to significantly extend the shelf life of fresh and cooked food products by precisely controlling the internal gas composition. Constructed from durable stainless steel, it ensures hygiene and reliability in food processing environments. The system supports a wide variety of applications including fresh meat, poultry, seafood, fast food, and dairy products, enhancing both product preservation and aesthetic appeal.

Technical Features

Packaging Process

- Roll stock film forming
- Product filling
- Air evacuation
- Modified atmosphere gas backflushing
- Airtight sealing

Construction Material	Stainless Steel
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Gas Mixture Control	Yes
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Mobility	Yes
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Applications

Suitable Food Products	Cold Fresh Meat, Cooked Meat, Poultry, Seafood, Fast Food, Pastry, Rice Flour, Cheese, Bean Products
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Operational Interface

Control Interface

- Digital display
- Gas ratio monitoring
- Sealing temperature control
- Packaging time adjustment