

SmartPac Benefits



RELATIVE HUMIDITY

Low ventilation increases the relative humidity inside the box, decreasing the VPD (vapor pressure deficit) and therefore, a reduction in dehydration.



COOLING TIME

Different patterns of vented area can be adjusted for each customer conditions.



MAINTAINS FIRMNESS

Designed to maintain high levels of moisture around the fruit, reduces dehydration and keeps the firmness until arrival.



FUNGUS CONTROL

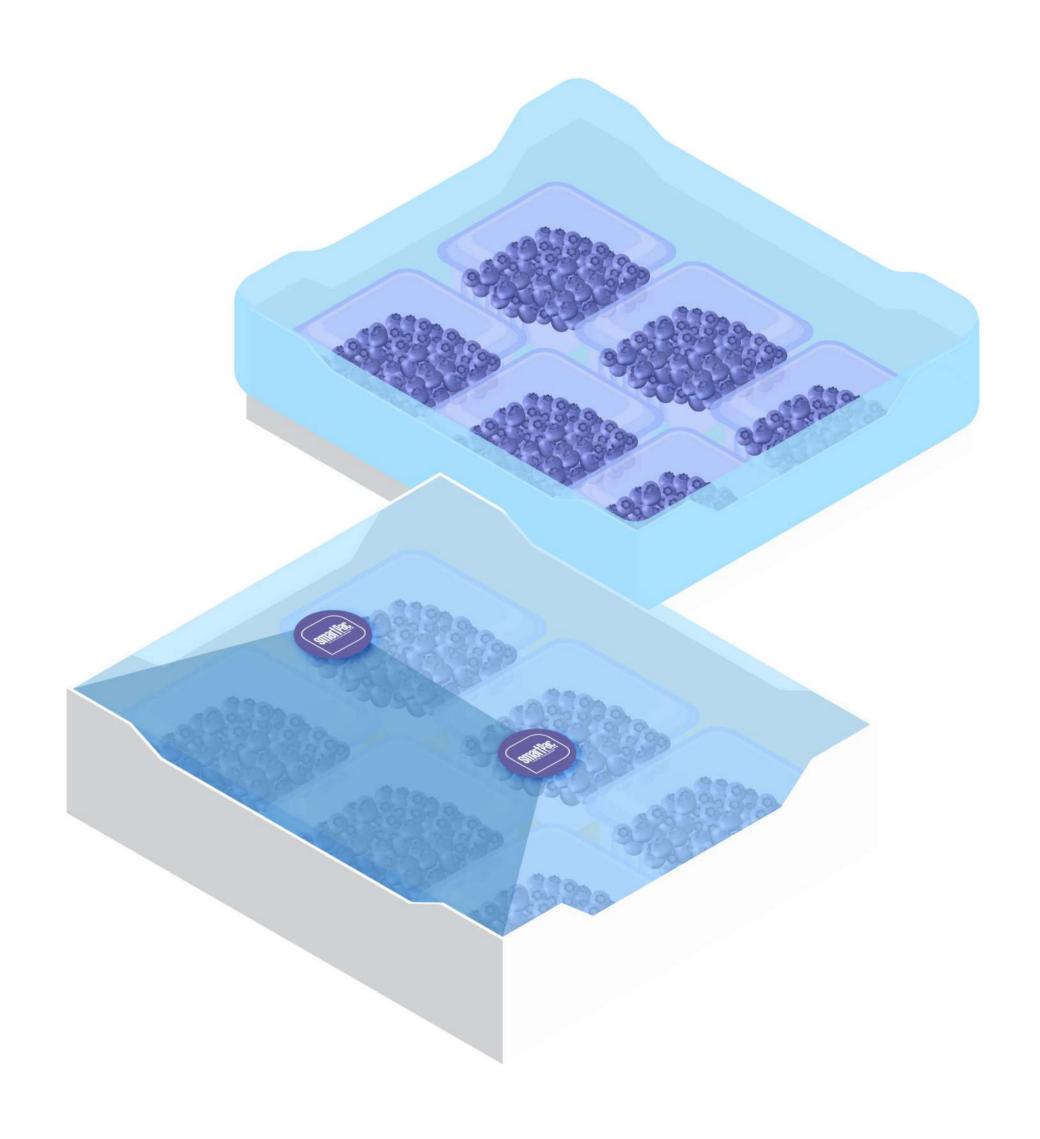
SO₂ release throughout the internal surface of the bag, generates a homogeneous distribution, controlling gray mold efficiency.





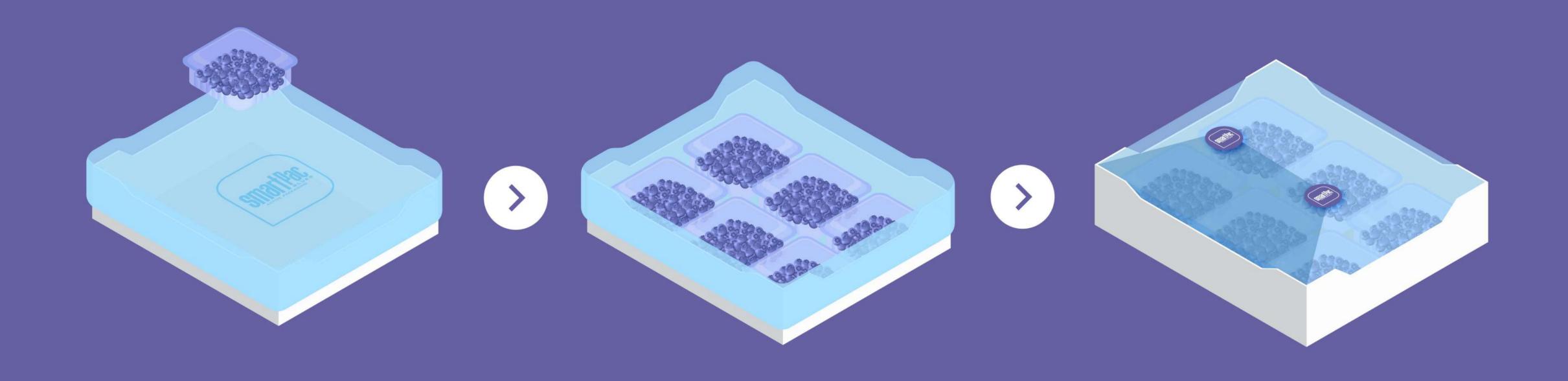
SmartPac Perforated Liner

Perforated liner with SO₂ release for gray mold control. Low ventilation reduces weight loss and maintains the firmness of the fruit.



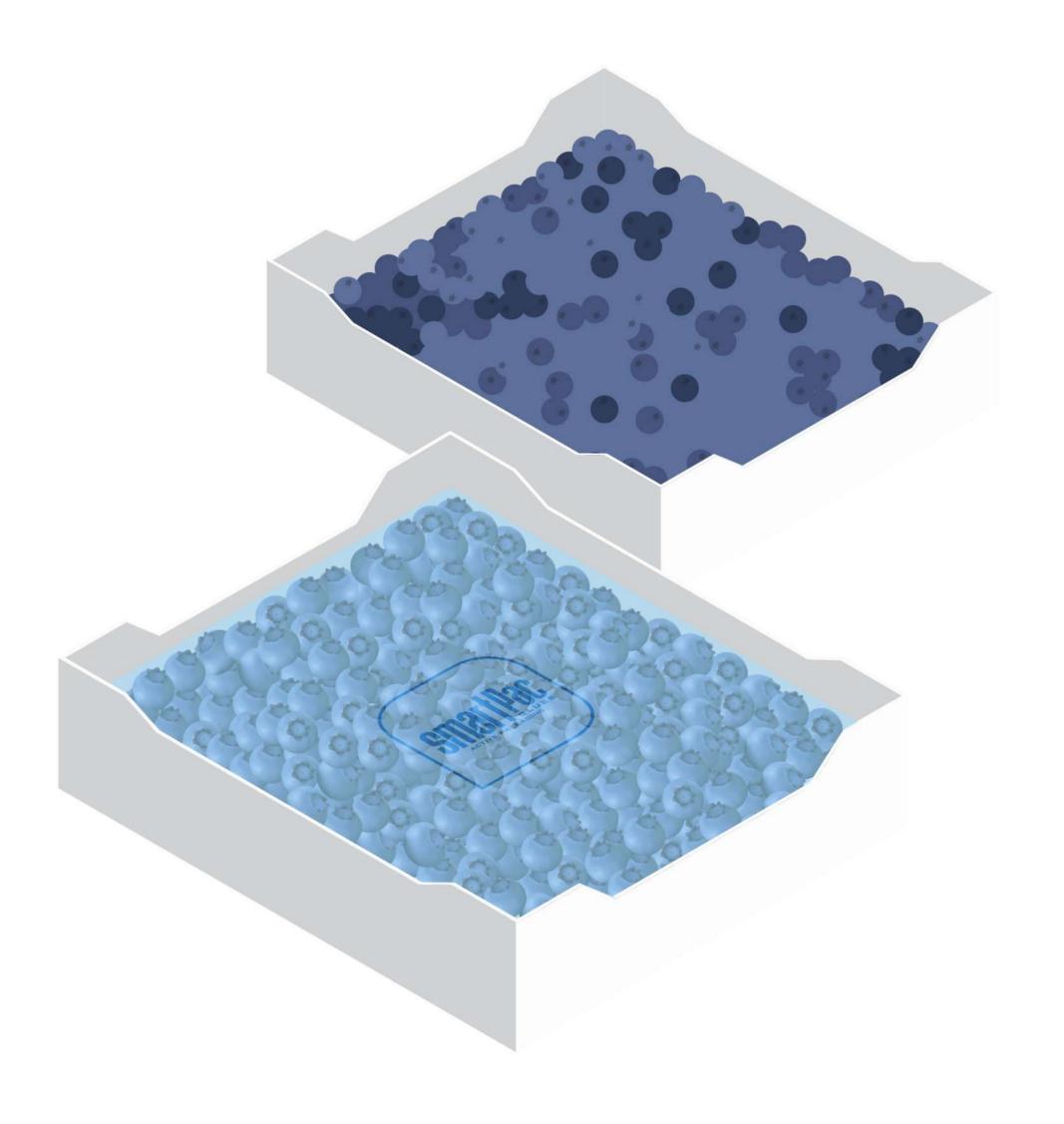


SmartPac Liner



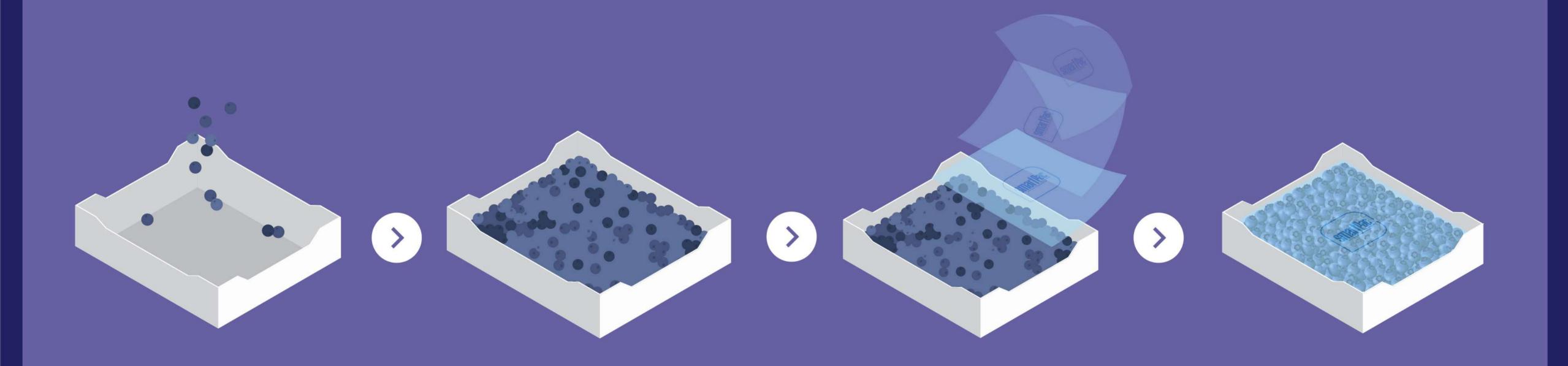
SmartPac Sheet

Sheet with SO₂ release for gray mold control. It can be used with pallet covers or perforated bags to obtain a relatie humidity allowing the activation of the active ingredient.



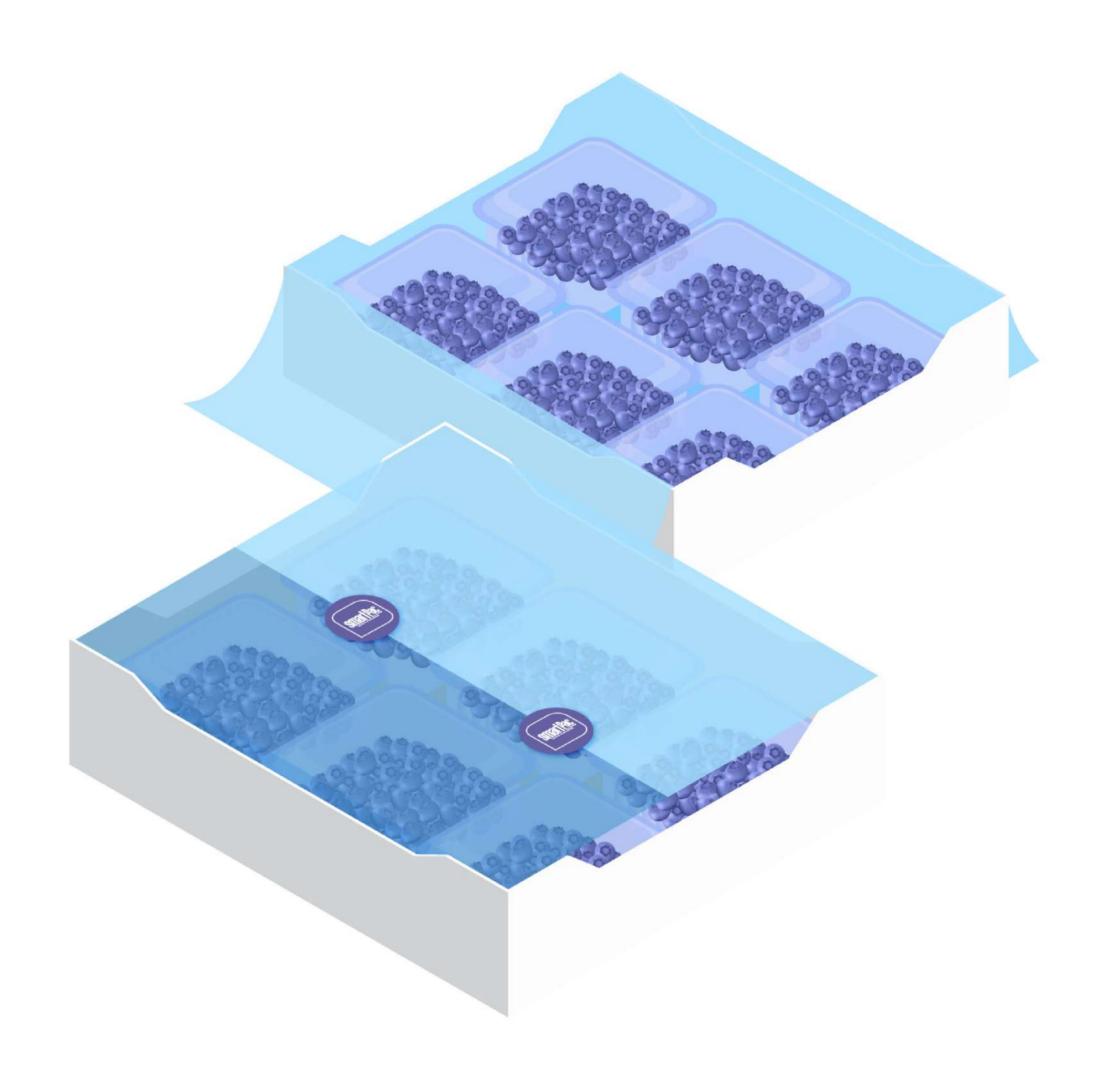


SmartPac Sheet



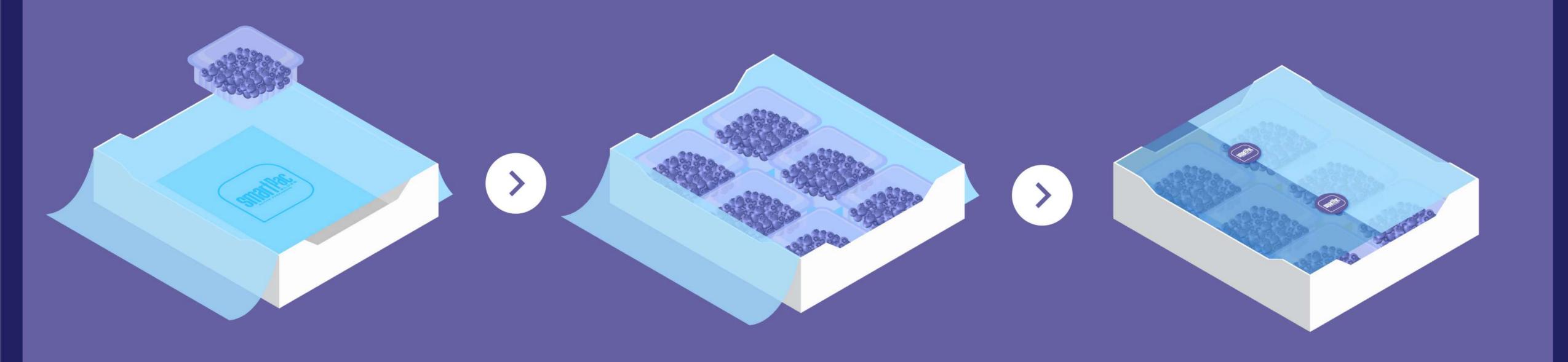
SmartPac Wrap

Wrap sheet with SO₂ release for gray mold control. It can be used with pallet covers or perforated bags to obtain a relative humidity allowing the activation of the active ingredient.



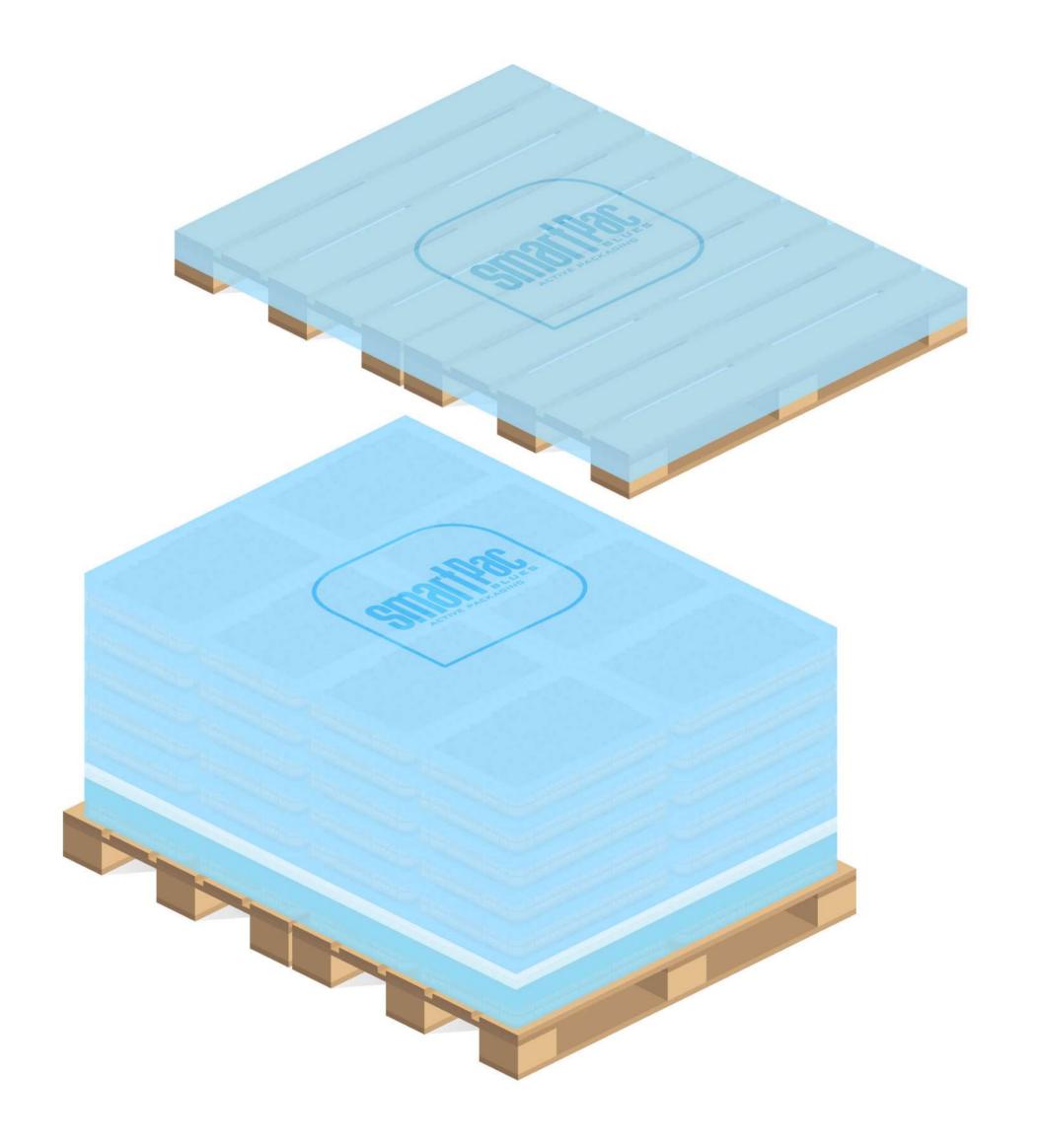


SmartPac Wrap



SmartPac Pallet Cover

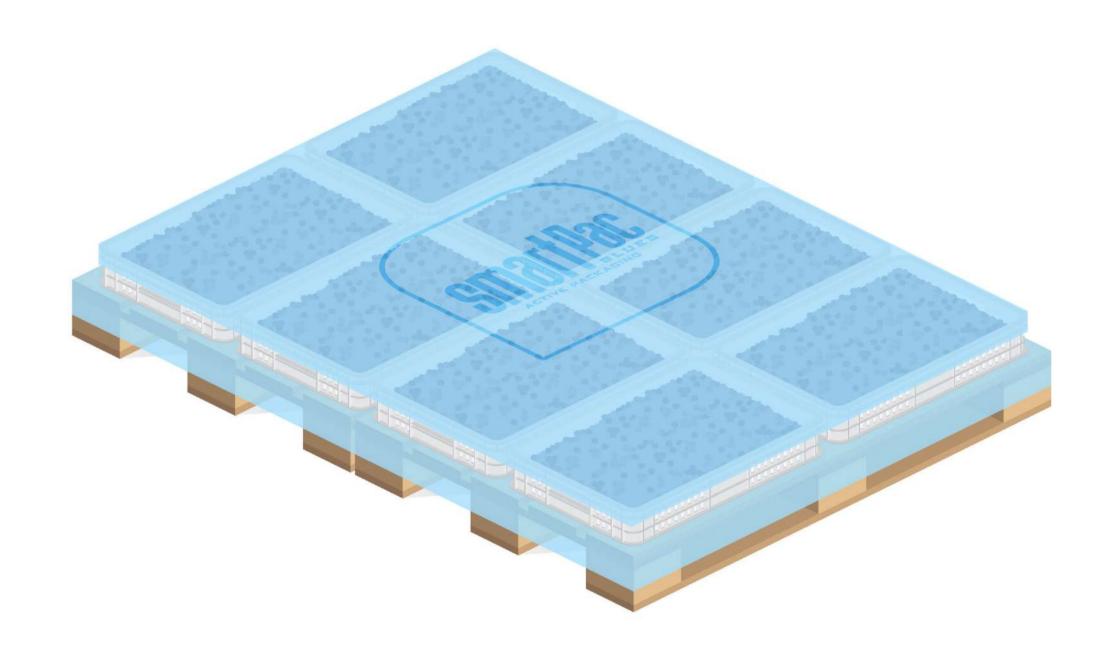
Pallet cover with 0.1% or 0.3% vented area, design to reduce weight loss. It complements the SmartPac Pallet Sheet. Includes Pallet Base.





SmartPac Pallet Sheet

Pallet Sheet with SO₂ release for gray mold control. It has to be used with a SmartPac Pallet Cover.





SmartPac Pallet System

