Fresh-R-Pax® Absorbent Packaging Systems improve freshness and extend the shelf-life of fresh-cut products for up to 12-18 days. The technology absorbs excess fluid from products and is safely secured in the cells located in the back of the pouch. Absorbent technology is safe for human consumption as it’s a blend of food safe materials that comply with FDA and EU food contact regulations.

Benefits

• Removal of excess fluid results in the dramatic improvement in shelf-life, product quality, and product integrity
• Extended shelf-life increases sales and supply chain efficiencies while decreasing product waste
• Fresh-cut vegetables no longer need to be spin-dried, resulting in improved yields and reduced product damage
• The technology also significantly reduces dripping and spilling of excess product juices, which is a common customer complaint

Products

• FPP-215 Pouch - 2.5 lb. capacity
• FPP-440 Pouch - 5 lb. capacity
• FPP-880 Pouch - 8 lb. capacity
• 12-18 days shelf-life of fresh-cut fruits and vegetables

Highly absorbent food safe cells are built into the back of the pouch
About Maxwell Chase

Maxwell Chase is a recognized industry leader in the manufacture of absorbent pads, pouches, trays, retail containers and mini containers that extend shelf life and improve quality of fresh-cut fruits and vegetables, and seafood. Its premium packaging solutions integrate with the company’s line of equipment to reduce cost and deliver higher yields. Maxwell Chase is committed to the highest standards of quality, performance, and food safety.

Fresh-R-Pax® Absorbent Pouch Systems

FPP-215, FPP-440 and FPP-880 Pouches