

Ultrachem Corporation

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TOP SEAL MA FRESH BAGS

- 1. Meets FDA 21 CFR 177.1520 regulation
- 2. Regulation (EU)No. 1935/2004and No. 10/2011



MA fresh package



not MA package

Features:

- Modify air and moisture inside the bag: Maintain produce moisture, freshness and crispness and nutrition.
- **Suppress microbial growth.** Prevent from rotten.
- Effective ethylene control. Slow down ripening.
- User-friendly design for home use: Simply dry your produce, place in bag, and seal with fingers with zip or clip before placing in refrigerator.

Applications:

• For keeping produce fresh at home and separate package:







• For fresh cut fruits and vegetable packaging :



• How to use :

Great time saver for busy people. Easy storage for ready-to-eat products, including salads, coleslaw, carrot sticks, broccoli florets, stir-fry vegetables, and fruit.











- 1. Use separate bag for each type of produce.
- 2. Expel inside air as much as possible before sealing.
- 3. Store the package in low temperature, such as refrigerator.
- 4. Stored produce should not be wet.





Recommendations :

- 1. Avoid unnecessary opening of bag.
- 2. Reused bags must be rinsed and dried and checked for breakage.
- 3. Don't pack too tightly in storage room.

- 4. Too low storage temperature may cause freezer burn & too high temperature will shorten the storage time.
- 5. MA bags may lose effect after too many times reuse. Expiration date: One year
- 6. Bags could cause suffocation. Please keep away from children and babies.
- 7. Further information, please surf Ultrachem website:www.ultrahcem.com.tw

MA Fresh Bag Sizes :



In case above sizes do not meet your requirement, custom sizes are available but MOQ is requires. Please feel free to contact us for further information.