

The logo features a stylized green leaf with a white vein on the left side, which curves downwards into a black 'S' shape. To the right of this graphic, the word 'SCAN' is written in black, 'FRESH' is in green, and a registered trademark symbol (®) is at the top right. Below the main text, the phrase 'extended shelf life' is written in a smaller, black, sans-serif font.

SCAN FRESH[®]
extended shelf life

for fruit, vegetable and salad

The ScanFresh® Concept

A basic element of the ScanFresh® concept is what we call the day-to-day readjustment of the permeability, based on measurements of the fruit or vegetables of a particular customer.

Research has documented that e.g. carrots, roots and potatoes have different respiration rates depending on the time of harvesting, soil condition, fertilisation, variety, climatic conditions, storage etc.

A varying and continuously adjusted permeability is therefore required in order to achieve the longest possible shelf life.





Grønriiset

RODFRUGT MIX

ØKO
ØKO ØKOLISKE RUCCOLA ERDEN FRUGT

fresket og klar Spinat

dammerjora Kartoffler

CHOIX DE RUXELLES

1Kg

ana

Repello Blandt
FORMATO FAMILIE

Dansk spinat

250 g

Ruccola

Dole
RÅKOST

Dole
WOK mix



Quality and design

The quality of the film and the quality of the product go hand in hand with the design.

Our top quality printing techniques enable our customers to communicate more effectively with the consumers. High quality pictures, colourful illustrations, and innovative packaging designs help customers increase their sales, launch new products or maintain their market positions.

Laboratory testing

Our own laboratory, ScanLab, has the most modern equipment available on the market for measuring permeability and respiration. All tests are carried out after climatizing and storage in climatic test cabinets. The respiration values of the customer's own products are measured and the optimum permeability of the

Unique respiration for every product

All products have different genetics and all fruits and vegetables react differently to the exposure of oxygen, light, and temperature variations.

Custom-made film and perforation is therefore vital for the product's shelf life.

With ScanFresh® you can extend shelf life, save costs, reduce food waste while increasing your sales at the same time.

Customers throughout Europe, Russia and South America have already chosen this route with ScanFresh®

This is a 40 my ScanFresh® OPP film perforation optimised for root beets





packaging is then calculated by the "ScanFresh® Estimation Programme". The shelf life of the packaged products is examined and the values are generated in the SEP database. The actual test data form the basis of the subsequent production process. If our laboratory testing shows that a changed permeability is required, the next supply of film will be adjusted according to the measuring results.

Laser perforation

By means of laser perforation, we are able to change the permeability of the film. Thus we obtain the preconditions of EMAP (**E**quilibrium **M**odified **A**tmosphere **P**ackaging), which results in a balancing of oxygen and carbon dioxide inside the packaging. As a result of an optimised perforation, the respiration is reduced and the shelf life of the product is extended.



Control



Laser perforation



Test and calculation

FOR MORE INFO: WWW.SCANFRESH.DK



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