



SMART PACK

Keep your food fresh

A decorative graphic at the top of the page features a light blue background with a pattern of fine white lines. Overlaid on this are several vibrant, stylized elements: a green wave-like shape on the left, a yellow lemon slice, a red cherry, a purple grape, and another green wave-like shape on the right. The overall aesthetic is clean and modern, with a focus on fresh, natural elements.


Every year, food waste ranks as a top contributor to environmental degradation and depletion of water resources.

A major source of concern for farmers, cultivators, sorters, food producers, exporters, and those working in the supply chain is the annual losses they have to bear each year from food spoilage and decomposition.

In fact, smart packaging has proved an exceptionally successful and side-effect-free solution for the storage of fruits, dried fruits, vegetables, and bread in various temperatures.

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A decorative graphic at the top of the page features a light blue background with a pattern of fine white lines. Overlaid on this are several vibrant, stylized illustrations of fruits: a whole orange, a lime slice, a lemon slice, a cherry, a yellow pear, and a purple grape. The graphic is framed by two thick, wavy green bands that curve across the top of the page.

Smart packaging preserves the freshness of food products over long periods and enables for long-distance transportation without loss of quality.

It extends the shelf life, ensures food safety, preserves nutritional values, and protects against both internal and external spoilage factors.

Furthermore, it offers easier transportation for food products.

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Smart packaging helps manage demand and supply, leading to reduced food waste.

As a cutting-edge technology, Smart packaging effectively controls oxidation, humidity, and bacterial growth, key factors to consider in any form of packaging.

Azarsai Co. offers a range of smart packaging options in different sizes, as outlined in the following table for further details.







Benefits

- Maintains balanced fruit weight during storage and transportation
- Regulates total dissolved solids and acidity ratio in fruit
- Protects nutritional value and organic properties of the product (flavor, texture, and odor)
- Slows down the aging process by reducing ethylene synthesis
- Inhibits the growth of bacteria and other pathogens
- Prevents dehydration and wrinkling
- Preserves greenness by preventing chlorophyll degradation



Properties

- Safe food storage without negative side effects from plastic packaging
- Compliant with EU and USA environmental standards, biodegradable
- Made from safe, food-grade materials
- Controlled atmosphere storage available
- Anti-fog feature
- Transparent design for smart packaging

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Use Cases

- Fresh fruits and vegetables, summer crops
- Frozen food products
- Bread
- Dried fruits
- Pistachios
- Legumes
- Dates
- Medicinal plants

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Applications

- Fruit packaging cartons
- Fruit packaging crates
- Packaging covers and wrappings

The shelf life of fruits based on days, in three different temperature conditions

Fruits	Shelf Life 4-6° C (Day)	Shelf Life 18-20° C (Day)	Shelf Life 25-27° C (Day)
Apple	60-110	45-60	30-45
Apricot	14-30	10-12	7-10
Pear (unripe)	18-24	12-18	7-10
Nectarine (unripe)	26-30	10-12	7-10
Peach (unripe)	26-30	10-12	7-10
Mango (unripe)	18-22	8-14	7-10
Plum (unripe)	14-30	12-14	8-10
Kiwi (unripe)	25-30	16-22	12-14
Persimmon (unripe)	18-24	10-14	-
Quince (unripe)	18-24	10-18	10-14
Banana	-	7-9	5-7

Fruits	Shelf Life 4-6° C (Day)	Shelf Life 18-20° C (Day)	Shelf Life 25-27° C (Day)
Tangerine	45-50	26-40	20-25
Grapefruit	45-50	18-24	12-16
Lemon	25-35	18-25	18-24
Orange	35-55	16-19	12-16
Cherry	18-24	12-16	8-10
Grape	12-16	7-10	-
Cucumber	22-26	18-25	16-20
Strawberry	16-28	10-12	-

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The shelf life of fruits based on days, in three different temperature conditions

Vegetables	Shelf Life 1° C (Day)	Shelf Life 10° C (Day)	Shelf Life 18° C (Day)
Broccoli	26-30	14-16	6-8
Brussels sprouts	20-22	14-16	8-10
Celery	20-22	14-16	8-10
Lettuce	20-26	14-16	10-14
Eggplant	-	18-22	10-12
Potato	24-30	18-22	10-12
Onion	18-22	14-16	18-22
Carrot	16-20	14-16	10-12
Pumpkin	22-26	16-18	8-10
Salad vegetables	20-22	12-14	6-10
Bell pepper	24-26	18-20	8-10

Vegetables	Shelf Life 1° C (Day)	Shelf Life 10° C (Day)	Shelf Life 18° C (Day)
Cabbage	26-30	14-16	8-10
Spinach	20-24	14-16	8-10
Tomato (unripe)	18-22	16-20	12-14
Green beans	12-14	8-10	4-6
Green Peas	16-20	14-16	4-6
Thyme	20-22	12-14	6-10
Mint	20-22	12-14	6-10
Parsley	20-22	12-14	6-10

Product Details

Product Name:	Smart Packaging	Material:	PE
Place of Origin:	Iran / UAE	Type:	Food grade packaging bags (bag with open top)
Feature:	Recyclable	Preference Temperature:	Below 40°C
Sealing & Handle:	Heat Seal	Shelf Life:	2 year
Usage:	<ul style="list-style-type: none"> -Fresh summer fruits and vegetables -Frozen food -Bread -Dried Fruit -Pistachio -beans and Dates -Medicinal Plants 	OEM:	OEM available
Application:	CARTON BIN SHROUDS	Certification:	I.R.I.FDO in material
Free sample	available	Transparency:	Transparent