

10,000 OTR Seafood Packaging

According to FDA guidelines



Overview

Fish and seafood contain little or no carbohydrates so bacteria present in the gut and gills of fish begin to act on the protein of the tissue very quickly. Enzymes in the flesh also degrade the tissue. The high water content of the tissue of fish and shellfish is at a neutral pH and these conditions favor rapid activity of bacteria and enzymes causing deterioration, resulting in the production of a range of chemicals that give spoiled fish its characteristic unpleasant odor.

The FDA considers fresh fish and seafood products potentially life threatening acute health hazards due to the possibility of producing deadly toxins and therefore have strict packaging regulations.

Technology

Plastopil's highly permeable bags, which are produced in a co-extrusion process have a guaranteed oxygen transmission rate (OTR) of greater than 10,000 cc/m²/24 hr @ STP (ASTM D3985), which complies with the FDA guidance as published in Fish and Fisheries Products Hazard and Control Guidance. This permeability allows aerobic spoilage organisms to grow and spoil the product before any toxin is produced under moderate abuse temperatures.

10,000 OTR Pouch

A multilayer, highly permeable pouch, customized for packing oxygen sensitive products.

Features and Properties

1. Highly permeable – promotes growth of aerobic bacteria.
2. Excellent sealing properties – seals through residue and wrinkles.
3. Unrivaled contact clarity.
4. Suitable for food service applications.

