Freshline® MAP is more than a range of quality food-grade gases—it is a complete service to the industry, offering access to gases, engineering, technical assistance, and food-related technologies that reflect our continuing commitment to our customers.

In order to make the implementation of MAP easier for customers, Air Products works closely with packaging equipment suppliers and packaging material suppliers in a number of ways. From providing gas recommendations tailored to a customer’s specific product to providing guidelines on shelf life, our technical team is here to help. We can also coordinate on-site trials or laboratory product development shelf life testing to help bring your products to market faster. Our team is ready to work with you to take full advantage of the shelf life and quality benefits that a correctly implemented MAP system can bring.

### Modified Atmosphere Packaging (MAP)

**Air Products’ Freshline® Solutions Help Make the Application Achievable, Productive and Seamless for the End User**

<table>
<thead>
<tr>
<th>Features</th>
<th>Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consultative services for optimal gas mixtures and food science expertise</td>
<td>Optimize the total shelf life and quality benefits of MAP.</td>
</tr>
<tr>
<td>Available on-site trial equipment, gases, and related technical personnel</td>
<td>Streamlines product testing by pulling together what you need, when you need it, where you need it.</td>
</tr>
<tr>
<td>National network of reliable industrial gas supply</td>
<td>Brings you the right supply at the right time, enabling a safe, reliable, on-time start-up. Helps to minimize the time it takes to convert an equipment investment into realized benefits.</td>
</tr>
<tr>
<td>Safe engineered and optimum gas supply systems</td>
<td>Helps to reduce operating costs by utilizing an optimized mode of supply.</td>
</tr>
<tr>
<td>State-of-the-art MAP laboratory equipment for shelf life testing</td>
<td>Provides a quick and thorough evaluation of bottom line benefits.</td>
</tr>
</tbody>
</table>

Air Products pulls it all together.
Why Air Products?

Air Products can help implement MAP in your food operation in the most efficient manner possible. Air Products is a $9 billion global leader in the production and distribution of industrial gases such as nitrogen, oxygen and carbon dioxide as well as related foods equipment and technology. In addition to our corporate offices in Allentown, Pennsylvania, we have strategically located production facilities throughout the U.S. and a national salesforce ready to quickly and adequately support your needs.

Ask Air Products . . . and expect more.

Whether your packaging, cooling, chilling or freezing applications include bakery goods, fruit and vegetables, poultry, meats, ready meals or anything in between, Air Products’ Freshline® solutions offer you the high-purity gases and equipment, the international supply capability, and—most important—the unmatched industry experience and technical support to help you succeed, just about anywhere in the world. We can help you improve your productivity, lower your costs, maximize your returns, and, as a result, help make you more competitive in a very competitive market.

For more information on Freshline modified atmosphere packaging, or any of our Freshline offerings, call Air Products today to speak with a food industry specialist, or visit us at the website below.

For More Information

North America
Air Products and Chemicals, Inc.
7201 Hamilton Boulevard
Allentown, PA 18195-1501
Tel 800-654-4567
Fax 800-272-4449
Email gigmrktg@airproducts.com

tell me more
www.airproducts.com/food