

MAP

Gulf Cryo is a leading manufacturer of food-grade, industrial, medical and speciality gases in the Middle East. Covering all of the GCC, Jordan, Syria, Pakistan and Iraq, our highly skilled engineers work with the food and beverage industry developing technology to advance manufacturing processes through innovative gas applications.



Modified Atmosphere Packaging



- Liquid Nitrogen Dosing
- **Modified Atmosphere Packaging (MAP)**
- Cryogenic food freezing and chilling
- Cold transportation
- Cleaning with dry ice blasting
- Concrete cooling

With six core gas applications providing a vast range of manufacturing and process improvements to industries such as oil and gas, aerospace, construction, food and beverage and pharmaceutical. We provide analysis, design, trials, and installation, supporting you from application inception to completion.

Our techniques can improve quality, rate of production, time, cost efficiency and distribution capabilities.



progressive by nature

Reduce product deterioration and increase the shelf-life of fresh food with MAP

Did you know?

MAP gases are special gas mixtures which can include different compositions of Nitrogen, Carbon Dioxide and Oxygen!



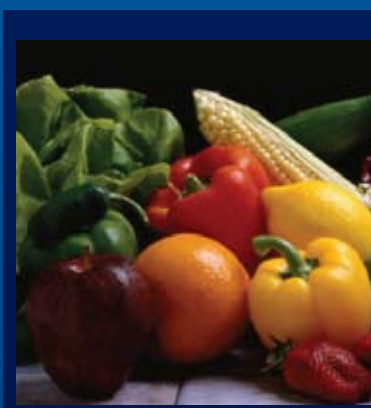
The Gulf Cryo solution

MAP is a process that replaces the air inside food packaging with a special mix of gases that has been proved to safely reduce product deterioration due to its protective properties.

Gas	Effect
Nitrogen	Inert gas, to substitute oxygen
Carbon Dioxide	Actively retards the growth of both bacteria and moulds
Oxygen	Maintains red colour of meat and inhibits anaerobic bacteria

What we do:

- Product supply through diverse supply modes
- Feasibility studies & cost/benefit analysis
- Design, engineering and installation of the application
- Gas mixture specification for the different products
- Equipment supply



The industry challenge

When fresh food comes into contact with air it can suffer from microbiological, physical and biochemical deterioration.

This affects many food groups including:

- Raw meat and poultry
- Processed meat and poultry
- Seafood
- Vegetables and salads
- Fruits
- Dairy products
- Bakery products
- Dried food products
- Ready meals
- Pasta products
- Beverages
- Coffee and powdered milk
- Chips and snacks

Fresh food manufacturers are in a race against the clock to distribute their products to customers. This restricts the geographical reach and can result in high-cost wastage.

The benefit to you

This technique offers you a host of advantages – it improves distribution reach, increases product shelf life, maintains product quality and reduces the need for additives.

- Preserves food quality after production (taste, colour, smell)
- Increases shelf life up to five times the natural life of a food product
- Significantly extends geographical reach
- Reduces use of additives in food
- Increases flexibility of packaging and distribution

Talk to our applications engineers to identify the right solution for you.



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