

FreshWell™ Absorbent Tray Systems

FreshWell™ absorbent tray systems improve freshness and extends the shelf-life of fresh-cut products for up to 12-14 days. The uniquely designed technology absorbs excess fluid from products and is safely secured in the package.



Benefits

- Removal of excess fluid results in the dramatic improvement in shelf-life, product quality, and product integrity
- Extended shelf-life increases sales and supply chain efficiencies while decreasing product waste
- Fresh-cut vegetables no longer need to be spin dried, resulting in improved yields and reduced product damage
- The technology also significantly reduces dripping and spilling of excess product juices, which is a common customer complaint
- Absorbent trays integrate with MCT Tomato Slicing equipment which can process 1,600 lbs of tomatoes per hour



Products

- 1/4 Steam Absorbent Trays - 2.5 lb. capacity
- 1/2 Steam Absorbent Trays - 3, 5 and 7 lb. capacity
- White or contact clear polypropylene
- 12-14 days shelf-life of fresh-cut fruits and vegetables



Highly absorbent food safe wells are built into the bottom of the tray