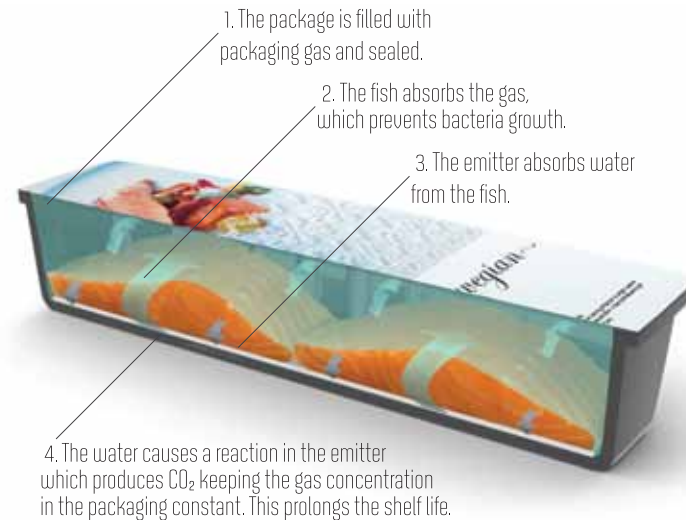


## How the Emitter Works



## Projects Partner of Superfresh

The project is sponsored by the Norwegian Marine Value Programme of Innovation Norway. Participating partners are the project owner, Vartdal Plast AS, Nofima, the Norwegian Institute of Food, Fisheries and Aquaculture Research, and the product development company Inventas Product design.



## System Advantages

- Prolonged shelf-life
- Reduced transport volume
- Less environmental impact
- No bulging or vacuum effect

## Superfresh

- A new concept for fillet packaging



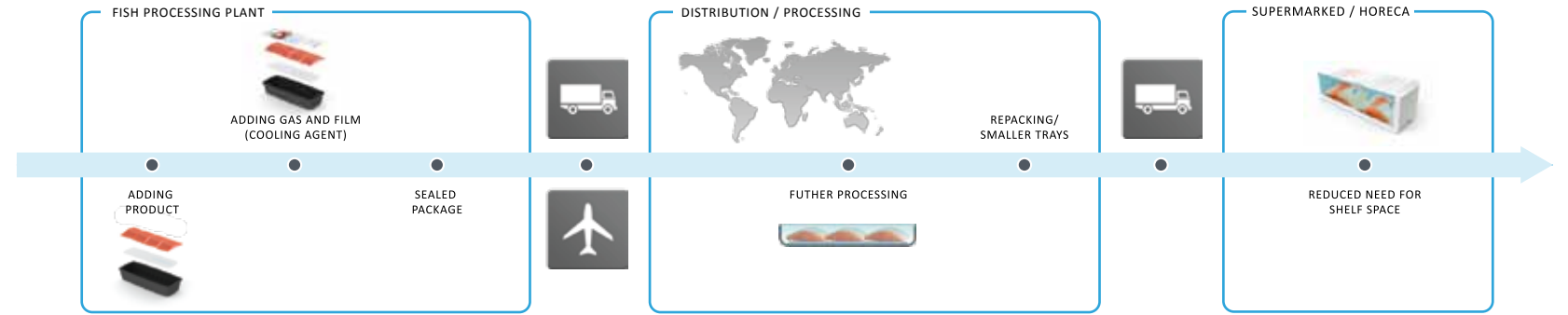
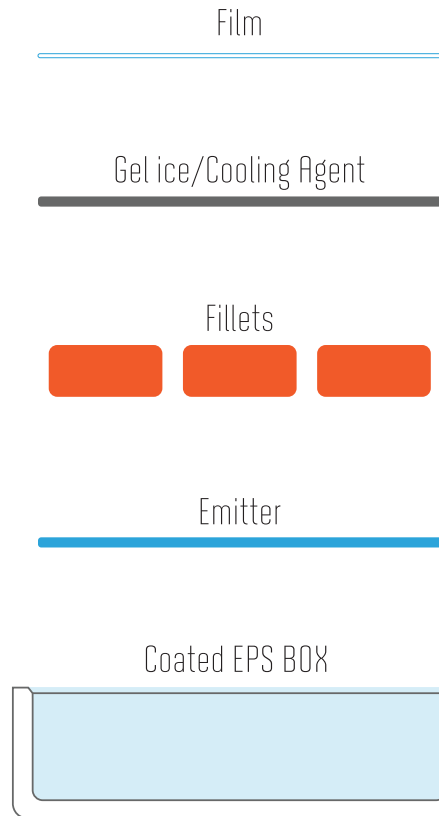
**SUPERFRESH**  
KEEPS FOOD FRESH

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Superfresh is a new concept of packing fresh fish fillets. The fillets are packed in a modified atmosphere, that offer the fillets good environmental conditions; from the fish processing plant to the end consumer. Superfresh keeps the fillets fresh longer!

# The Superfresh System



## 01 Fish Processing Plant

The fillets are packed in transport boxes with emitters. The boxes are filled with packaging gas and sealed before shipping.

## 02 Export/Transport

The emitter absorbs fluids from the fillets and emits CO<sub>2</sub>. The gas volume in the packaging is kept constant. This prevents bacteria growth, and bulging boxes or trays.

## 03 Distribution/processing

The fish is either sent directly to the end consumer or through a secondary processing plant, where the fish is packed in consumer packages. Fillets can be packed with new emitters and gas for extended protection.

## 04 Transport

The transport volume of the trays packed with Superfresh is half the size of a normal MAP-packed consumer tray.

## 05 Supermarket/Horeca

The packaging process increases the shelf life. This reduces food waste and increases the market area.

# How the System Can Be Used