



What is MAP?

Modified Atmospheric Packaging (MAP) is a process that changes the composition of the air surrounding food in a package optimizing quality and extending shelf life by days or even weeks. MAP offers distinct economic advantages by opening up new markets and simplifying distribution logistics for the successful promotion of sales and profits.



MAP Packaging greatly extends the shelf life of foodstuffs by reducing degradation rates by as much as 50% to 500%. Food will retain color, texture and flavor longer increasing the amount of time the product can remain on the shelves. Extended shelf-life minimizes waste and increases the distribution area. Often, MAP can eliminate the use of artificial preservatives.



Why WestAir?



Knowledgeable Staff:

Our knowledgeable employees will propose solutions to improve your productivity. We can evaluate your current process and help identify productivity improvements whether you are a small retail operation or large bulk packager.

Quality Control:

Our documented quality control process ensures consistent specifications whether it is supply from FreshPak cylinders, microbulk or bulk systems. These flexible supply options allow us to provide the optimized mode of supply to meet your production needs while reducing operating costs.

Flexible Logistics:

Our flexible logistics and new technologies provide consistent on time deliveries. We offer the latest telemetry, cylinder barcode tracking and logistics delivery systems all designed to ensure you receive the products when you need them.



Contact us at 866-WESTAIR
Large Enough to Serve, Small Enough to Care

