



- Reduce product returns
- Gain greater flexibility in production scheduling
- Improve product consistency
- Control inventory more effectively and economically
- Distribute products over greater distances
- Improve opportunity for branding of value-added products
- Reduced susceptibility to oxidation
- Improved protection from bacteria and mold
- Enhanced color and overall appearance

Each CENTRAGAL protective atmosphere has been scientifically formulated to address the specific shelf life requirements of a wide selection of foods, ranging from case-ready meats, fresh poultry, processed meats, cheese and freshly cut salads to prepared entrées, fresh pasta, sandwich kits, snacks and bakery products.

Applications		Recommended ALIGAL Product	Comments
	<b>Bakery Products</b> Breads Breakfast pastries, muffins Dessert breads and cakes Par-baked bread	2 or 15 13 or 15 13 or 15 2	CENTRAGAL extends mold-free shelf life of baked goods and delays onset of rancidity.
	<b>Dairy Products</b> Block cheese Shredded cheese Yogurt	2 13 2	The fungistatic properties of CENTRAGAL result in extended shelf life.
	<b>Dry Foods</b> Coffee Snack foods	1 or 6 1 or 6	CENTRAGAL provides additional protection against product crushing (i.e. potato chips, tortilla chips, nuts).
	<b>Freshly Cut Produce</b> Freshly cut salad Sliced tomatoes	1 1 or 6	When combined with permeable packaging films, CENTRAGAL decreases the respiration rate of fresh produce (product-specific).
	<b>Fresh Raw Meats</b> Fresh ground beef Poultry, chicken parts (bulk) Poultry, chicken parts (retail) Raw uncured sausages Retail meat cuts Turkey (ground, cuts)	28 2 13, 15 or 27 28 28 27	By promoting the formation of oxymyoglobin, CENTRAGAL maintains the natural red meat color and product appeal (i.e. beef, pork, lamb, veal). Aerobic spoilage bacteria (i.e. Pseudomonas spp.) are inhibited.
	<b>Prepared Foods</b> Cooked entrées Cooked lasagna Deli salads Fresh refrigerated pasta Sandwiches	13 or 15 13 12 or 13 12 or 13 13 or 15	CENTRAGAL helps preserve the organoleptic quality of prepared foods while delaying microbial spoilage.
	<b>Processed Meats</b> Beef jerky Cooked sausages Deli meats/cold cuts	1 or 6 13 13 or 15	The bacteriostatic properties of CENTRAGAL result in extended shelf life. The balance gas displaces oxygen from the package and prevents slices from sticking together, protecting the product from oxidation and ensuring easy peel-off (i.e. cooked ham, turkey, corned beef, salami).