



serpak
“solutions of postharvest”



Fresh
Produce
Packaging

About Us



SER PAK, which was established in Antalya, the agricultural center of Turkey and the distinguished city of the Mediterranean Region in the 000s; It is among the pioneers of the packaging industry.

As SER PAK, we are a deep-rooted and strong solution partner for all stakeholders of the fresh fruit and vegetable sector in Turkey, with our experience, knowledge and expert staff in post-harvest packaging solutions and plastic packaging.

Along with this success in the domestic market, we work with many of our business partners in 4 different continents and 12 different countries in the foreign market with the principle of mutual trust, high quality and responsibility.

SER PAK is a company that has developed and specialized the Prolong® and SmartLife® brands in packaging technologies for the fresh fruit and vegetable sector.

In the process of delivering to the consumer from the first moment of all fresh/dry fruit and vegetables plucked from their branches; Prolong® and SmartLife®, which were developed to meet very important quality principles such as freshness, long shelf life, safety, diversity and efficiency, aim at food safety in all consumer markets around the world.

Today, our patented solutions (Modified Atmosphere Packaging (MAP)) increase eco-efficiency, prevent food waste, and reduce carbon footprints in many parts of the world.

Measurable quality improvement of our products to growers, packers, traders, food service providers and retailers, enabling them to expand their markets.

You will find detailed information about our company, which combines the important understanding between supply chain conditions, product physiology / pathology and packaging, in this catalogue.

Our Quality Policy



As SER PAK, by following modern technological developments in the packaging production sector in which we operate, our employees knowledge, to prioritize communication and education in order to improve their skills, To meet the needs and expectations of our customers by providing hygienic conditions at every stage of production, To transmit and/or request information about product safety to the public, consumers and suppliers, to offer quality and hygienic products; to comply with the legal regulations, the requirements of ISO 9001, ISO 22000 and BRCGS standards in this direction, and We are committed to continuously improving its effectiveness.

With this;

- ✓ Hygiene
- ✓ Physical Appearance and Jewelry
- ✓ Smoking and Food Policy
- ✓ Entry Policy to Production Areas
- ✓ Foreign Matter Policy
- ✓ Health Controls Policy of Personnel

We undertake the policies included in the Food Safety and Management Systems, such as with the participation of all employees.



We identify physical, chemical and biological product safety hazards at every stage of the products we offer to our customers, We take it under control and ensure that it is produced in accordance with health and hygiene rules.

We are working to fulfill the requirements of our current quality management systems, to document, to document and to ensure continuous improvement.

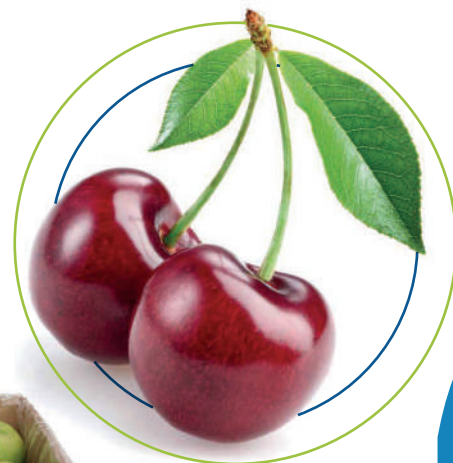
OUR PRODUCTS



Prolong® Modified Atmosphere Packaging Technology has been developed to preserve the harvest time quality of fresh fruit, vegetables and greens from packaging to the consumer. Prolong® creates a modified atmosphere suitable for the respiration reaction of fruits and vegetables, it extends the storage and shelf life of products.



Prolong® Packaging Technologies controls carbon dioxide gas levels, prevents the formation of anaerobic conditions (oxygen deficiency) and the accumulation of excessive odor by allowing the oxygen in the environment to spread within the bag.





MODIFIED ATMOSPHERE SYSTEM

Prolong® MAP bags, an effective modified atmosphere conditions are created by both the natural respiration of the product and the gas mixture in the atmosphere surrounding the Prolong® MAP bag. The resulting atmosphere will be composed of optimal Oxygen, Carbon Dioxide and Ethylene gas conditions. Each type of product will continue to survive in an optimal MA atmosphere that preserves freshness, inhibits the growth of pathogens and, as a result, extends product life.



PROLONG® TECHNOLOGY

Prolong® Packaging Technology provides modified humidity conditions together with effective modified atmosphere conditions in order to ensure maximum protection of fresh product quality. In addition, our packaging system is advancing towards environmentally friendly degradable and biodegradable packaging. Our Prolong® Packaging Technology packaging system is used commercially in various countries in the Middle East, Western Europe, Africa and America.



WHAT IS PROLONG® ?

Prolong® Packaging Technologies extend the storage and shelf life of fruits and vegetables. It creates a modified atmosphere suitable for respiration reaction to prolong the life of each fruit and vegetable.

Prolong® Packaging Technologies not only extends storage and shelf life, but also preserves the taste, appearance and nutritional value of the product in the chain from packaging to the consumer.

Today's customers demand premium quality vegetables/fruits. Prolong® retail packaging not only extends the shelf life of fruits/vegetables and greens, but also preserves the taste, appearance and nutritional value of the product.

BENEFITS OF PROLONG®

Prolong® Packaging Technology has been specially designed for each product to maintain the quality of fresh products and increase their sales value.

- ✔ It provides the opportunity to preserve your products for a long time.
- ✔ It reduces fire.
- ✔ It eliminates excess moisture with its high humidity control technology.
- ✔ It provides a clear view of your products with maximum transparency and High MVTR technology.
- ✔ It adds value to your product and strengthens your brand.
- ✔ It increases the satisfaction of your customers.
- ✔ It increases the sales of your products.





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SMART LIFE®



SmartLife, which significantly extends the shelf life of fruits and vegetables and reduces the elements of fruits, offers full results with antifog packaging and packaging materials, which are rapidly increasing in the fruit and vegetable sector.

The water vapor produced by fresh fruits and vegetables, which continue to breathe even when packaged; It condenses on the inner surface of the packaging to form water droplets and these droplets fall on the product and cause the fruit and vegetables to rot.



With the use of SmartLife®, this mist formation is prevented, the moisture in the package falling on the product is delayed according to the product standard and the decay of the product is prevented.

A clear image is obtained on the product packaged with SmartLife®, and it provides extra benefit in displaying and marketing the product.

Smartlife®, which is transparent and has high mechanical properties, protects the product from external factors and does not lose its freshness during transportation to long distances.

SmartLife® Antifog Bag with our high quality printing equipment; If requested, we produce with the product-brand logos determined by you, and if you do not have a product-brand logo design, we support you in design.



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📍 Organize San. Böl. 3.Kısım 30.Cadde No:27
Döşemealtı/Antalya/TÜRKİYE

☎️ +90 242 312 36 08

📠 +90 242 312 36 09

✉️ info@serpak.com.tr

🌐 www.serpak.com.tr



📘 serpakco

📷 serpakambalaj

📺 serpakambalaj

