

CUSTOMER SUCCESS STORY

Developed in collaboration with BisDetection,
Gasporox's distribution partner in Spain.



Pescanova Optimises Shelf Life With Non-Destructive Gas Analysis

Using Gpx1500 Film Food To Support
Quality Control, Packaging Validation
And Product Development.



Customer:
Pescanova



Application:
Modified Atmosphere Packaging (MAP)
For Refrigerated Cooked Prawns



Solution:
GPX1500 Film Food

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Food manufacturers need to balance product quality, shelf-life and packaging performance while controlling costs.

Pescanova wanted a better understanding of what happens inside trays of refrigerated cooked prawns throughout their shelf-life. The company sought to optimize quality decisions, identify sealing issues earlier and accelerate product development without relying solely on microbiological testing.

About Pescanova

Pescanova is a global leader in the seafood industry, offering a wide range of high-quality products with a strong commitment to innovation, quality and sustainability.

THE SOLUTION

By implementing the GPX1500 Film Food, Pescanova gained the ability to measure O₂ and CO₂ inside sealed packages instantly and non-destructively.

The technology provided visibility into the package atmosphere evolution throughout storage, enabling repeated measurements on the same package without damaging the product, ultimately creating a clearer picture.

HOW THE TECHNOLOGY WAS USED

SHELF-LIFE OPTIMISATION

Monitoring gas evolution over time allowed Pescanova to identify when deterioration processes began inside the package and refine shelf-life decisions based on actual product behavior and data.

PACKAGING VALIDATION

Established gas profiles made it possible to identify abnormal package behavior and detect microleaks or sealing inconsistencies.

The system was particularly valuable when evaluating new sustainable packaging materials and comparing different sealing technologies.

PRODUCT DEVELOPMENT

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RESULTS



Accurate identification of the onset of product deterioration.



Increased reliability of retained quality control samples.



Improved shelf-life determination.



Faster and more confident product launches.



Early detection of sealing defects and microleaks.



Validation of alternative packaging materials.

Project Partner

This success story was developed in collaboration with BisDetection, Gasporox's distribution partner for food solutions in Spain.

BisDetection supported the implementation of the GPX1500 Film Food instrument and facilitated the collaboration with Pescanova that made this project possible.



BISDETECTION
THE NEW ERA OF QUALITY CONTROL

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