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Falengreen A/S: MAPAX® solutions both cost-effective and effortless

– If you don't pack for example mozzarella in a modified atmosphere, the cheese will get moldy in only 2 to 3 days, says **Ole Rasmussen**, production manager at Falengreen A/S. By using MAP gases supplied by AGA, the mozzarella stays in perfect shape for more than 3 months.

For Danish food and beverages company Falengreen A/S, Modified Atmosphere Packaging (MAP) is an essential part of their operations. Each year the 24 employee strong company produces about 3500 tonnes of cheese. Falengreen's grated cheeses are market leaders in Denmark, generating 95% of the company's total sales. Specialty cheeses are imported from all over Europe and then distributed to all Danish grocery chains, like COOP and Dansk supermarked, and to some chains in Sweden and Germany.

Cheese is not Falengreen's only product, though – they also sell various other dairy products, convenience food, alcohol, nuts, soft drinks and juices. The company is in fact the biggest supplier of private label juice in Denmark.

Co-operation runs like a well-oiled machine

SAGA has supplied Falengreen with the MAPAX® solution for 10 years already. Falengreen uses nitrogen and carbon dioxide to keep their products fresh for longer. Depending on cheese type the gas ratio varies. The co-operation with AGA works smoothly according to Rasmussen. Not only are the gases highly necessary and the prices better than the competitors':

– We don't even have to remember to order more gas, since a computer system reports the gas levels to AGA. When our two gas tanks need to be re-filled, AGA does it without asking, Rasmussen tells us, seemingly pleased.

Founded by Ole Falengreen Nielsen in the late 1980's and originally named DKI A/S, the company received its current name in 2010. Falengreen has won many awards, including numerous Gazelle awards from Danish business newspaper Børsen. Falengreen A/S is part of DKI Group, which consists of 10 companies in different business areas.

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