

Antimicrobial Bread Packaging



Innovative technology making packaging lethal to harmful bacteria. Masterbatch system.

Safe, Affordable, Effective



Food and Drug Administration (FDA)
Food Contact Notification (FCN 2031)



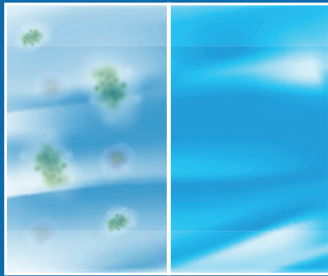
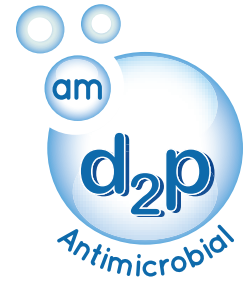
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Antimicrobial Bread Packaging

Additional protection for your packaging



Without d₂p With d₂p

Bakery products, like many processed foods are subject to physical, chemical and microbiological spoilage.

Unprotected bread will decay much faster than bread protected by plastic packaging. However, d₂p antimicrobial bread packaging provides even greater protection, by effectively keeping the plastic surface free from harmful bacteria.*

Test For Antimicrobial Activity On Plastics Surfaces



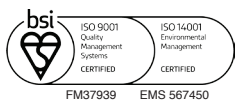
- NO:**
- ✓ Technical effects
 - ✓ Migration
 - ✓ Change to bread texture, taste, colour, smell or rancidness

Effective kill rate greater than:

99.9999%

Product 97941-i has been successfully tested against Staphylococcus Aureus, E. coli and other strains of harmful bacteria.

- Added at only 1%
- No change to - Clarity, Strength or Print Adherence



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