

## PRODUCT SHEET



### Specifications

1. Copperprotek Mastebatch (resin) reduces microorganisms that cause the decomposition of animal-based food.
2. Technology based on copper microparticles which uses a resin as a carrier.
3. Compatible with PE and PP.
4. It does not affect the mechanical qualities of the packaging: transparency, resistance, printing, etc.
5. Seamless introduce into different types of packaging at the time of extrusion.
6. Under European Union migration standards (EU Regulation 10/2011).

### Benefits

1. Broad biocidal spectrum. Kills both Gram + and Gram- bacteria.
2. Kills 99.9% of bacteria (JIS Z 2801).
3. The microparticle is in the packaging matrix, acting continuously against microorganism.
4. Prevents microbial growth due to changes in temperature or cuts in the cold chain.
5. Copper is a trace element present in all foods (plant and animal based).

### Applications

1. For the control of microorganisms present in fresh cheese, hams and fresh pork.
2. Applicable to film, pouch, lid, bottom and other plastic packaging.

**Extend the shelf life of your product and simplify your operation.**

**Contact us!**



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