

BENEFITS

1. With more days of shelf-life, improve your logistics and expand your distribution.

- Your company will be able to plan production more efficiently and reduce working capital.
- With a product that lasts longer, you can expand your distribution area and generate higher sales.



3. Protect your brand by reducing claims and returns.

- Bad smell, color or texture can affect your customer first impression, when opening your product. Keep the organoleptic profile at satisfactory levels for longer.
- Copperprotek® helps you in unforeseen cuts in the cold chain, maintaining the quality of your product.
- Fewer microorganisms mean a better quality.



2. More time at the point of sale, better business for you and your clients.

- Keeping food fresh for longer means more opportunities to sell.
- Reduce rejections from Retailers for not having enough shelf-life.
- Also, avoid clearance sales due to short shelf life at the point of sale.



4. Achieve a more sustainable production by reducing waste.

- The consumer is asking for more sustainable alternatives and by having a product that lasts longer you can reduce food waste in your organization.
- Reduce your business waste by up to 50%.



* Based on results delivered by clients.

Contact us!



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