

Extend the shelf-life of your products with natural biotechnology applied to the packaging.

Specifications

1. Copperprotek® Masterbatch (resin) controls the bacteria that cause spoilage of animal-based foods.
2. The biotechnology is based on patented copper microparticles, which uses a resin as a carrier.
3. Compatible with PE, PP and PET seal layer.
4. It does not affect the mechanical characteristics of the packaging: transparency, resistance, printing, etc.
5. Easy to incorporate into different types of packaging at the moment of extrusion.
6. Meets European Union migration standard (EU Regulation 10/2011).

Benefits

1. Wide action spectrum, eliminates both Gram+ and Gram- bacteria, as well as fungi and viruses.
2. Eliminates 99.99% of bacteria (ISO 22196)
3. As it is incorporated into the packaging matrix, it acts continuously against microorganism.
4. Prevents microbial growth due to temperature increase or breaks in the cold chain.

Applications

1. Useful in the control of microorganisms present in hams, sausages, beef, pork, chicken and cheese.
2. Applicable to both flexible packaging (pouch, shrink film, sachets, etc.) and rigid packaging (thermoforming, etc.)

¡Contact us!



contact@copperprotek.com



[@copperprotek](https://www.linkedin.com/company/copperprotek)



www.copperprotek.com