



## EXTEND THE SHELF-LIFE OF YOUR PRODUCTS WITH NATURAL BIOTECHNOLOGY APPLIED TO THE PACKAGING.



Controls bacteria and fungi that cause food spoilage



Biotechnology based on patented copper microparticles as an antibacterial agent



The microparticle uses a resin as a carrier. Compatible with PE and PP seal layers



Does not affect the mechanical qualities of the packaging: transparency, printing, etc.



Easy to incorporate into different types of packaging and thermoformed products



Complies with European Union migration standards (EU Regulation 10/2011)

### ▶ BENEFITS

Wide action spectrum, eliminates both Gram+ and Gram- bacteria, as well as fungi and viruses.

Eliminates 99.99% of bacteria (ISO 22196).

As it is incorporated into the packaging matrix, it acts continuously against microorganisms.

Prevents microbial growth due to temperature changes or breaks in the cold chain.

### ▶ APPLICATIONS

Useful in controlling microorganisms present in fresh meats, processed meats, dairy products, and baked goods.

Applicable in flexible packaging such as pouches, shrinkable, lid and bottom, as well as rigid packaging like trays.

### ▶ CERTIFICATIONS



USA



Argentina



Brazil

- ▶ Chile
- ▶ Ecuador
- ▶ Mexico
- ▶ Uruguay