

d₂p Oxygen Absorber

A preventative measure for food spoilage

d₂pOA is an inorganic powerful oxidizer chemical compound, produced from a natural ore and manufactured to a high purity.



d₂p Oxygen Absorber

Rapidly reduces oxygen levels in sealed containers to below 0.01%



The Facts

- Many foods have high sensitivity to oxygen which is responsible either directly or indirectly for their deterioration. The deterioration of food either in or out of packaging is caused either by oxidation reactions or the presence of microorganisms.
- d₂pOA is a Masterbatch that works by absorbing the oxygen inside food packaging in order to reduce the deterioration of food products.
- Improves product appearance by absorbing and removing any oxygen left in the closed packaged product
- Catches and binds the fresh permeating oxygen through the wall of the package over time
- Eliminates the oxygen trapped in the packaging material.

Regulatory compliance

- FDA 21 CFR
- EU Directive 2002/72/EC
- Kosher and Halal compliance



Composition	Inorganic Chemical Compound
Colour	Off-white
Mechanism	The active adsorber is incorporated into a plastic material via a masterbatch that will ensure fine dispersion inside the polymeric matrix.
Applications	Can be incorporated into flexible and rigid packaging including food packaging for bread, cake, pastry, ready meals, pasta and noodles, bottles, closures, confectionery etc.
Addition Rate	2%-3%
Odour	None
Stability	185°C - 310°C - depending on active.
Storage	Masterbatch should be stored in cool, dry conditions away from sources of UV light. Has a shelf life of 12 months from date of supply.
Product Code	96560 and 96561

Benefits of using d₂p Oxygen Absorber

- Minimises and prevents food deterioration
- Extends product shelf life
- Rapidly reduces oxygen levels in sealed containers to below 0.01%
- Prevents oxidation of vitamins A, C and E
- Provides cost savings
- Provides an improved barrier packaging
- Effectiveness against rancidity of the following food categories: Pastries, nuts, whole fat dry foods, processed meats, dairy products, Spices and seasonings and flour and grain items etc.



Disclaimer: The information provided is general information. For specific applications, please consult our Technical Department. It is the customer's responsibility to obtain regulatory approval for the intended purpose in the country or countries concerned.

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