

# Oxygen Scavenger

plastic technology



A preventative measure for food spoilage. d<sub>2</sub>p<sup>®</sup>OS is a Masterbatch that works by absorbing the oxygen inside food packaging in order to reduce the deterioration of food products.



# Oxygen Scavenger



Rapidly reduces oxygen levels in sealed containers to below 0.01%

## The Facts

- Most food deterioration either in or out of packaging is due to oxidation reactions directly or indirectly or by the presence of aerobic microorganisms.
- d<sub>2</sub>p@OS is a Masterbatch that works by absorbing the oxygen inside food packaging in order to reduce the deterioration of food products.
- Oxygen absorber activity is triggered and activated by moisture from the retort process and will be most active immediately after retort.
- 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 packaging over time.

## Regulatory compliance

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

## Benefits of using d<sub>2</sub>p® 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

| Characteristics | Masterbatch Series 96560  |
|-----------------|---|
| Composition     | Inorganic Chemical Compound   |
| Appearance      | 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 breads, cakes, pastries, ready meals, pasta and noodles etc.<br>Laminates, bottles, closures, ready meals, confectionary etc |
| Addition Rate   | 2%-3%   |
| Odour           | None  |
| Stability       | Range of stability 185°C - 310°C  |
| 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.  |



**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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