

Antibacterial Bread Packaging



Innovative technology **making packaging lethal to harmful bacteria.** Masterbatch system.

Safe, Affordable, Effective



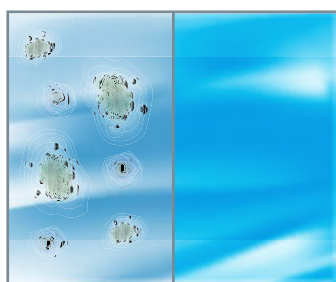
Food and Drug Administration (FDA)
Food Contact Notification (FCN 2031)



Antibacterial Masterbatch for Bread Packaging



ADDITIONAL PROTECTION FOR YOUR PACKAGING



Without d₂p

With d₂p

Bakery products, like many processed foods are subject to physical, chemical and microbiological spoilage.

Unprotected bread will decay much faster than bread protected by plastic packaging. However, d₂p antibacterial bread packaging provides even greater protection, by effectively keeping the plastic surface free from harmful bacteria.*

Test For Antibacterial Activity On Plastics Surfaces



NO:

- ✓ Technical effects
- ✓ Migration
- ✓ Change to bread texture, taste, colour, smell or rancidness

Effective kill rate greater than:

99.999%

Product 97941-i has been successfully tested against *Staphylococcus Aureus*, *E. coli* and other strains of harmful bacteria.

- Added at only 1%
- No change to - Clarity, Strength or Print Adherence



@ Symphony Environmental

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.

* <https://www.bakingbusiness.com/articles/48692-conducting-effective-periodic-risk-assessments-under-fsma>

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