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)
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

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