

Antimicrobial Bread Packaging

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



Safe, Affordable, Effective



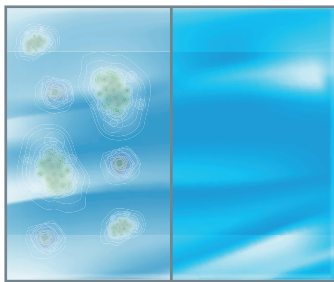
Approved by the US Food and Drug Administration (FDA)



Antimicrobial 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 antimicrobial bread packaging provides even greater protection, by effectively keeping the plastic surface free from harmful bacteria.*

Test For Antimicrobial Activity On Plastics Surfaces



NO CHANGES TO:

- ✓ Texture
- ✓ Taste
- ✓ Colour
- ✓ Smell

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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