Antimicrobial Bread Packaging







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Additional protection for your packaging



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

- ✓ 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







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