

Extend Freshness and Grow Sales, Naturally



Introducing UltraZap®XtendaPak Processor, a revolutionary active absorbent that promotes the safety and improves the appearance and marketability of packaged meat, poultry and seafood.

FRESHNESS YOU CAN SEE, SMELL AND FEEL

The UltraZapXtendaPak Processor food safety absorbent includes additives that produce carbon dioxide (CO₂), an inert gas known to have bacteriostatic properties.

Moisture from the packaged protein is absorbed by the UltraZapXtendaPak absorbent pad, which then produces a steady stream of CO₂ gas inside the package.

CO₂ gas “wraps” itself around the protein creating an envelope that helps retard the growth of spoilage bacteria present on the surface of the meat. Plus, a second anti-microbial ingredient reduces the bacteria growth inside the absorbent pad and in the purge.

A reduction of bacterial growth slows the natural decay process of packaged proteins, allowing the product to extend freshness by maintaining better color, smell and feel.



Even in a non-barrier package, UltraZapXtendaPak Processor active absorbents combine the generation of CO₂ gas and an anti-microbial agent to produce a beneficial organoleptic effect - meat, poultry and seafood maintain better color, smell and feel through the sell-by date.

EXTENDS  PRODUCT
FRESHNESS


EXPANDS
DISTRIBUTION
REACH

BETTER  COLOR.
SMELL AND FEEL


IMPROVES
OPERATIONAL
EFFICIENCY

Realize Measurable Benefits

Protein processors and retailers realize immediate benefits by using the innovative UltraZapXtendaPak Processor food safety absorbent:

- Extends the shelf life of packaged meat, poultry and seafood
- Protein will have less purge and stay fresher longer
- Reduces surface bacteria and any offensive odors
- Expands distribution reach to additional markets
- Improves operational efficiency with a more flexible schedule
- Assists product maintain brand's shelf life standards
- Reduces spoils and credits due to out-of-date product
- Improves consumer satisfaction and repeat sales
- Provides incremental food safety intervention in the cold chain
- Active ingredients are GRAS, comply with USDA regulations, and require no additional labeling modifications



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