

# Innovative Active Absorbent Extends Product Freshness



Dri-Loc<sup>®</sup>XtendaPak Produce is a revolutionary active absorbent designed to maintain the fresh-cut product's sensory features - color, aroma and texture - and extend the shelf life by slowing the product's respiration rate.

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# A SUPERIOR FOOD SAFETY ABSORBENT PACKED WITH SCIENCE

Dri-Loc XtendaPak Produce is a unique active absorbent that includes additives that produce carbon dioxide (CO<sub>2</sub>), an inert gas known to have bacteriostatic properties.

The patented absorbent, packed with super absorbent polymers, effectively wicks juice away from fresh-cut produce.

Once the moisture is locked inside the pad's core, Dri-Loc XtendaPak Produce delivers a steady stream of CO<sub>2</sub> gas inside the package.

CO<sub>2</sub> gas "wraps" itself around the fresh-cut produce creating an envelope that helps reduce the growth of micro-organisms inside the package.



Dri-Loc XtendaPak Produce complements produce processors' efforts to deliver high quality fresh-cut fruits and vegetables to grocery retailers, restaurants, hotels, hospitals, schools and institutions. The active absorbent creates a modified atmosphere that slows the product's respiration rate, thus extending shelf life and appearance.

EXTENDS  PRODUCT FRESHNESS

  
SLOWS  
PRODUCT  
RESPIRATION  
RATE

BETTER  COLOR  
SMELL AND FEEL

  
IMPROVES  
OPERATOR  
MARGINS

## Measurable Benefits That You Can See, Feel, Smell and Count

- Extends product shelf life
- Product is fresher through the use-by date
- Reduces yeast and mold inside the package
- Interferes with the ethylene receptors
- Significantly less shrink will improve margins and reduce packaging costs
- Reduces the risk of cross contamination and related operator liability
- Works with standard half or quarter steam trays, containers, cello bags
- Absorbent can be customized for unique packaging applications

