

Innovative Active Absorbent Extends Product Freshness



A SUPERIOR FOOD SAFETY ABSORBENT PACKED WITH SCIENCE

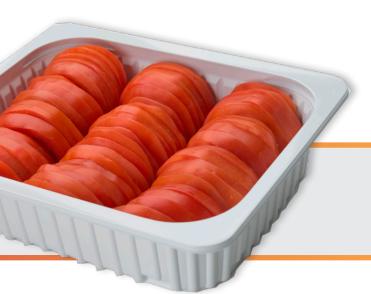
Dri-Loc XtendaPak Produce is a unique active absorbent that includes additives that produce carbon dioxide (CO_2) , an inert gas known to have bacteriostatic properties.

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 CO₂ gas inside the package.

 ${\rm CO_2}$ 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.











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



