

Extend Freshness and Grow Sales, Naturally



Introducing Dri-Loc[®] 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 Dri-Loc XtendaPak 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 Dri-Loc XtendaPak 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, Dri-Loc XtendaPak 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.

Realize Measurable Benefits

Protein processors and retailers realize immediate benefits by using the innovative Dri-Loc XtendaPak 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- Reduces spoils and credits due to out-of-date product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



EXTENDS  PRODUCT
FRESHNESS


EXPANDS
DISTRIBUTION
REACH

BETTER  COLOR.
SMELL AND FEEL


IMPROVES
OPERATIONAL
EFFICIENCY



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