

Innovative Active Absorbent Extends Product Freshness



UltraZap[®]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.

A SUPERIOR FOOD SAFETY ABSORBENT PACKED WITH SCIENCE

UltraZapXtendaPak Produce is a unique active absorbent that includes additives that produce carbon dioxide (CO₂), 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, UltraZapXtendaPak Produce delivers a steady stream of CO₂ gas inside the package.

CO₂ gas "wraps" itself around the fresh-cut produce creating an envelope that helps reduce the growth of micro-organisms inside the package.



UltraZapXtendaPak 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



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