

# MASTERBATCH FOR PE FRESH KEEPING, ANTI-UV



## TECHNICAL CHARACTERISTICS

Name:	Masterbatch for PE Fresh Keeping, anti UV
Code:	ADM-PE-AAZ-02
Appearance:	Pellets
Food Contact:	Yes ( EFSA and FDA compliant)
Class of risk:	H400: Very toxic to aquatic organisms. H410: Very toxic to aquatic organisms with long lasting effects.
Use:	SU3 - Industrial uses
Restriction:	YES (See MSDS)
Revision:	1
Date of issue:	01/01/2019
Masterbatch based on:	Polyethylene

### Abstract:

The masterbatch is made with a mixture of totally insoluble powders with migration equal to zero. The action mechanism of the ADM-PE-AAZ-02 is to make an "Active Packaging" by increment the shelf-life of the food contained therein. Includes as its primary function the removal of gas adsorption from stored foods, humidity absorption up to 10% weight, UV radiation protection, removal of bacterial load. This additive performs in the food packaging these four basic functions, placing its primary goal in the shelf-life extension.

### Sectors:

The ADM-PE-AAZ-02 is recommended for the production of low and high density polymers, the result is a strong protective effect resulting in an increase in the shelf life of a preserved food.

Suitable for use in the food packaging industry of meats and fish, fresh pasta, sausages and fresh cheeses, packs produced in modified or controlled atmosphere, fruits and vegetables.

### Benefit:

Increased the shelf-life, gas adsorption, humidity absorption, high substrate transparency with better light transmission, UV protection from 100 to 380 nm, removal and/or reduction of bacterial load.

### Average particle size:

ADM-PE-AAZ-02: 20 ±2 µm.

### Compliance:

All ingredients of this mixture are in compliance to EFSA and FDA.

### Dosage:

Use in the inner layer: 5-6% of Masterbatch

### Order:

Minimum Order: 1 pallet of 1.125 Kg.