## Your product packaging has taken care of moisture but what about OXYGEN?

## How does oxygen affect food?

When food comes in contact with oxygen, it oxidizes the fat within the product and encourages the changes that make it inedible over time.

## Such changes include:

- Becomes rancid
- Degrades proteins
- Encourages mould growth
- Colour change
- Flavour alteration
- Taste change
- Oxidisation of vitamins that compromises their efficiency


## Features of CILICANT Oxygen Absorber

We can prevent this from happening By inserting the CILICANT Oxygen Absorber into the packaging, oxygen can be removed and the product can be kept fresh for a longer period of time.

## About CILICANT Oxygen Absorber

CILICANT Oxygen Absorber contains a unique formulation which has Iron as an active ingredient \& is packed in special fabric which enhances permeability of Oxygen.When placed properly in a hermetically sealed package, the Oxygen within the packaging is significantly reduced to $0.01 \%$.


Manufactured at a cGMP compliant facility

USFDA compliant


Absorbs over 99.99\% of oxygen when
sealed and packaged correctly

CILICANT OXYGEN absorber ranges from 20cc to 3000cc.*
*Customisation available

## STEP 1 <br> Choose suitable barrier packaging



The correct packaging used should be a high gas barrier material with less OTR.

## STEP 2

## Measure the volume of oxygen

 in product packageThe volume of oxygen in air is approximately $20 \%$. It is important to work out how much oxygen is in each package in order to determine how much CILICANT Oxygen Absorber to use.


Oxygen in Container $=\left\{\frac{\text { volume of The Container }(\mathrm{cm})-\text { weight Of Product }(\mathrm{g})}{\text { Specific Gravity }(=1)}\right\} \times \frac{1}{5}$

Assuming Specific Gravity=1 Weight of the product $=400 \mathrm{~g}$

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\left(20 \times 8 \times 5-\frac{400}{1}\right) \times \frac{1}{5}=80 \mathrm{ml}
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## Using a rigid container:

1. Measure the container dimensions in order to determine the package volume
2. Weigh the food product accurately
3. Use the given formula with the calculated values in order to determine the oxygen content in the produc t package.



## Using a flexible container:

1. Measure the weight of the product package.
2. Fill the vessel with water and immerse your product package into the vessel.
3. Allow the water to overflow.
4. Measure how much water is required in order to fill the vessel back up with water - this gives you the make-up water volume.

## STEP 3 <br> Package your product properly



## Package your product properly

1. Place the CILICANT Oxygen Absorber sachet above the product when putting it in the package.
2. Hermetically seal the product package to maintain airtight environment.

## Please note:

- The CILICANT Oxygen Absorber sachets need to be spread out on a working table before being inserted in the product package. Ensure the sachets are never piled on top of each other.
- When sachets are removed from the master bag, they must be used with in an hour to work effectively.
- Unused sachets have to be stored in a vacuumed packed master bag.

