

New oxygen scavenging system developed

Cryovac Australia Pty. Ltd. has developed a new oxygen scavenging system which eliminates the disadvantages encountered with conventional systems. Current scavenging systems, sachets, labels, coatings and polymer blends are iron-based systems, which change the look or feel of the package, require moisture to work or even require a foreign object in the package! All fail to fulfil the market expectations – invisibility, affordability, ease of use and effectiveness with wet or dry products. The novel OS1000 scavenging system is invisible, affordable and effective with a broad range of packaging applications.

OS1000 is a multi-layer flexible film with a coextruded sealant which incorporates the invisible, oxygen-scavenging polymer. OS1000 remains dormant until it is activated on the packaging line. UV lights are used to trigger the scavenging reaction through a patented activation process. The film is activated just before filling and sealing, so light never comes in contact with the product. OS1000 scavenges with a transparent polymer which eliminates any change in the look or feel of the package.

In a study involving refrigerated ravioli and tortellini, all packages were initially gas-flushed in a modified atmosphere packaging environment to less than 0.5 per cent residual oxygen. Pasta packaged in OS1000, after 90 days at 4.44°C had no visible mould growth. In the control pasta, without scavenging, nearly 80 per cent of the packages had visible mould growth. *Contact: Cryovac Australia Pty. Ltd., 1126 Sydney Road, Fawkner, Victoria 3060, Australia. Tel: +61 (3) 9359 2244; Website: <http://www.cryovac.com>.*