

Need More Shelf Life?



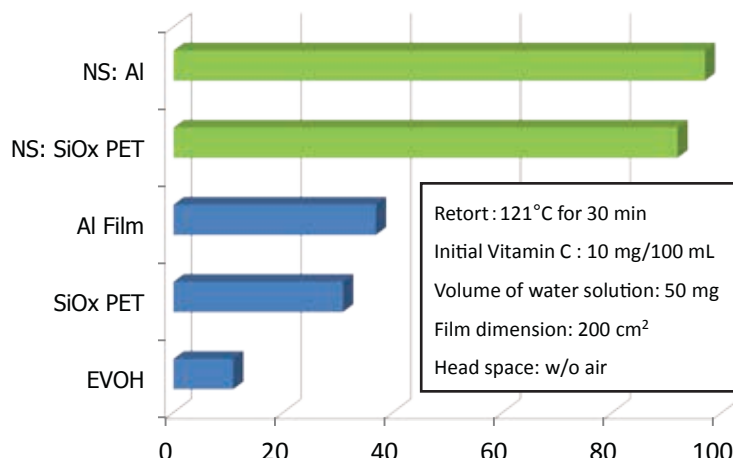
Potentially Double Shelf Life
Reduce Preservatives and Additives
Preserve Food Taste, Texture and Color
Combat Food Waste
Protect Nutrition



NutraSave™
Oxygen Absorbing Technology

Better Life for Your Product, More Life for Your Brand

NutraSave™, a new and innovative resin technology, keeps foods fresher and enhances shelf life by potentially double while minimizing food waste. Embedded as a film layer within flexible packaging, NutraSave can protect original food flavors, aromas and textures.



Properties	NutraSave PP	NutraSave PE	Method
MFR (g/10min)	8.2 @230°C	3.7@190°C	ISO-1133
MP (°C)	144	105	ISO-3146
Moisture content (%)	0.03	0.07	ISO-760
True Specific gravity	2.78	2.64	ASTM-D792
Volumetric Specific gravity	1.52	1.54	ISO-60

Different grades of NutraSave make it possible to protect many different types of foods.

NutraSave PP promotes long shelf life, natural color and better flavor after retort.

- Excels with soups, sauces, baby food and other retort foods.

NutraSave PE protects products during boil and other lighter sterilization techniques.

- Great fit for packaging with little to no head space.
- Perfect complement to a nitrogen flush to eliminate oxygen.

 **MITSUBISHI GAS CHEMICAL AMERICA, INC.**

655 Third Avenue 24th Floor, New York, NY 10017

TEL: +1-212-687-9030

FAX: +1-212-687-2810

Email: AGELESS@mgc-a.com

<http://AGELESS.mgc-a.com>