

# MATERIAL FOR PACKAGING

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An oxygen barrier has been designed to be used in packagings to avoid the deterioration and the oxidation of the products,

**Protection:** International

**Inventors:** Gastone Castellani, Beatrice Fraboni, Marco Malferrari, Stefania Rapino, Francesco Zerbetto.

## INVENTION

Many products can deteriorate and oxidate when in contact with oxygen. To prevent this situation, oxygen must be removed from the packaging or must not penetrate the packaging in which the products are stored. A three-layer system has been designed: one of these is an **active layer that completely avoids the transfer of oxygen**. The molecules produced as a result of this removal are non-toxic and approved by the FDA for food use.

## ADVANTAGES

- Use of non-toxic material;
- Use of materials from food industry byproducts;
- Possibility to display what is contained in the packaging;
- Efficiency of the oxygen barrier.

## APPLICATIONS

- Wrapping and packaging, with particular attention to products sensitive to the presence of oxygen.

## CONTACTS

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