



2015

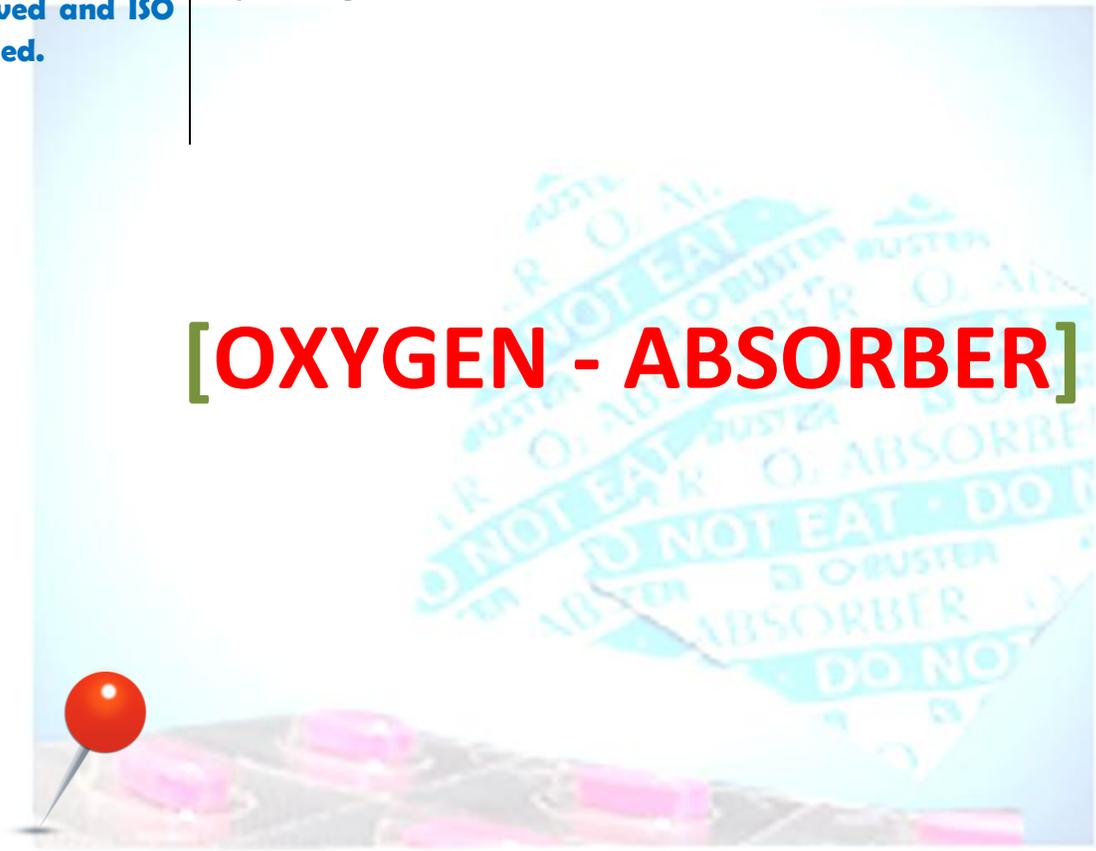
<http://oxygen-absorbers.com/>

Our all products are USFDA and DMF Approved and ISO 9001-2008 certified.

Supplier of Oxygen Absorber - SORBEAD INDIA

Rajesh Galgalikar

[OXYGEN - ABSORBER]



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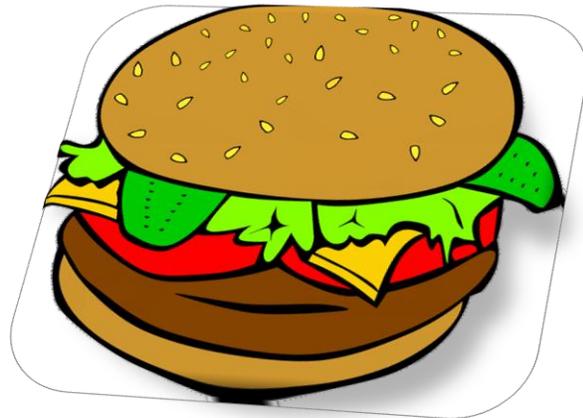
OXYGEN ABSORBER FOR FOOD PACKAGING

Oxygen absorbers or oxygen scavengers are normally added on the enclosed packing for removing the oxygen level on it. The main reason behind this is that it will make the product maintained in the safety with the extended shelf life. These Oxygen absorbers are generally added for all types of packing with the larger application array. The component used for creating the oxygen absorber varies with the intention of using the packages. The water activity can be stored for a long time in the packages using this type of Oxygen absorbers. The oxygen scavenger or absorbers are enclosed on the packet or porous sachet along with the packaging. The oxygen scavenger has the polymer structure so they can be filled in the small packets and it does not allow the moistures and oxygen. This package also does not allow the iron powder for leaking them and it is safe to use in the organic product packing. The [Oxygen Absorber for Natural Food](#) is the best technology for packing the products for a long time as there is no toxic substances present in it.

Some of the benefits of the oxygen absorber for the organic food packaging and nuts are:

- Oxygen absorber helps for retaining the coffee fresh-roasted flavor and nut products
- Oxygen absorber prevents the oxidation of the spice oleoresins that are present in the spices and also in the seasoned foods
- Holds the natural cheeses mold and useful for storing the fermented dairy products
- Prevents oxidation of the vitamins like A, E and C in the food
- Reduces some vegetables and fruits turning into non-enzymatic browning
- Inhibits the condensation and oxidation of the red pigmentation of the berries categories

Oxygen scavenging technology has the best kind of effect that reduces the oxygen levels quickly below 0.01% in sealed containers. The [Oxygen Absorber for Bakery Food Stuff](#) is also very good as the dairy product sweets will not lose its sweetness even when packed for a long time. There are no harmful substances in the Oxygen scavenging and it will not reduce the smell of the bakery food stuffs which will be efficient for packing. This is also the cost effective way for packing safely all the organic and the non organic products in the effective manner. The Absorbers will lower the oxygen level that is present in the food and it will act as the bacteriostat that is good for the food.



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