

Breathe in.

Breathe out.

Breathe out.

Breathe out.

A close-up, profile photograph of a young boy with dark hair, looking thoughtfully to the right. His hand is resting against his chin. The background is a bright, soft white. The text is overlaid on the right side of the image.

## Keeping food fresh

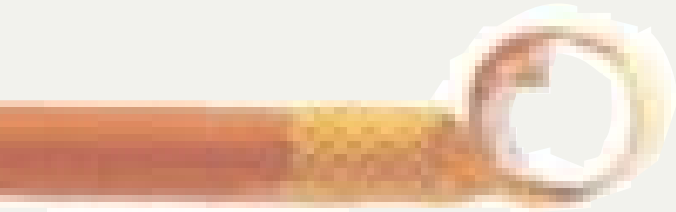
over long periods of time is a tricky business.

Especially when oxygen is your number one enemy. So, how do you keep food from spoiling so you can deliver the freshest product possible? You eliminate the adverse element.

New Cryovac® oxygen scavenging systems are the most effective ever developed. They muscle out the residual oxygen that lingers in your package and around your product so you can preserve freshness, extend shelf life, and maintain product quality.

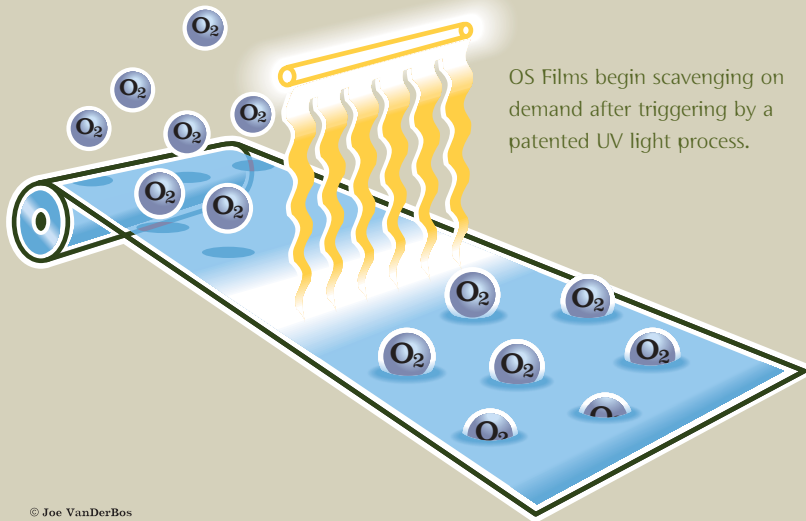
You've just experienced the technology behind

# Cryovac® OS Systems.



Unlike other scavenging systems such as sachets and labels, our transparent scavenger is extruded as a layer of the packaging film. This unique innovation doesn't change the look or feel of the package, or rely on moisture to work as an activator. Plus, with our patented UV light triggering process you can activate the oxygen removing protection just as you package your product, making this system highly effective and simple to use. In addition, two new cutting edge quality assurance systems have been put in place to quickly verify that the OS system is performing properly. All in all, it's an oxygen scavenging system that's invisible, cost-effective, and better yet, fits into your existing packaging lines. Now, that's some serious breathing room.

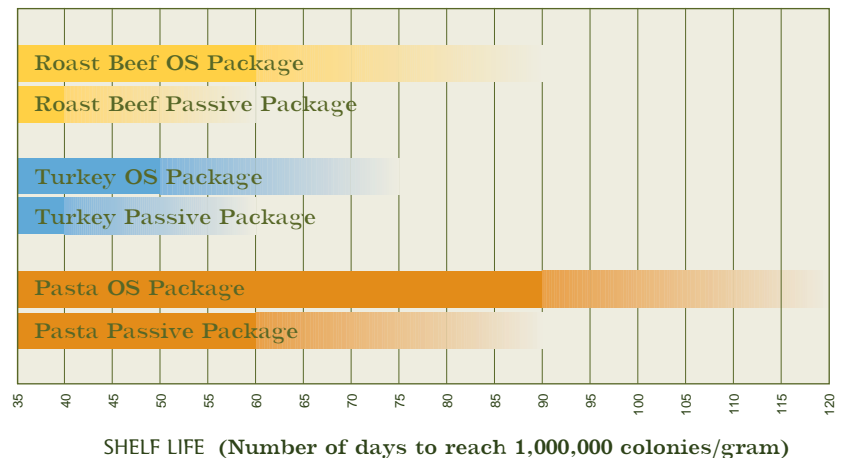
UV LIGHT TRIGGERING



By expanding your shelf life,  
you're expanding your business opportunities.

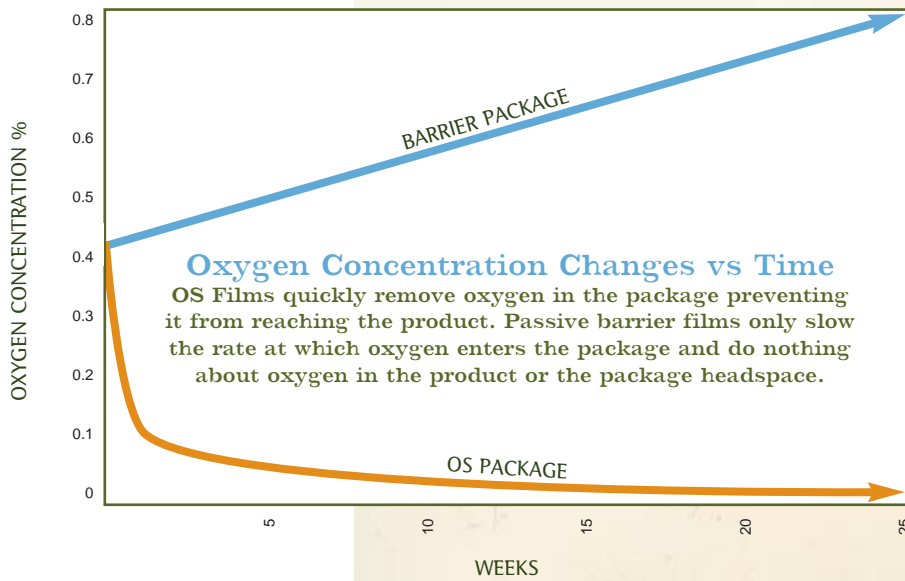
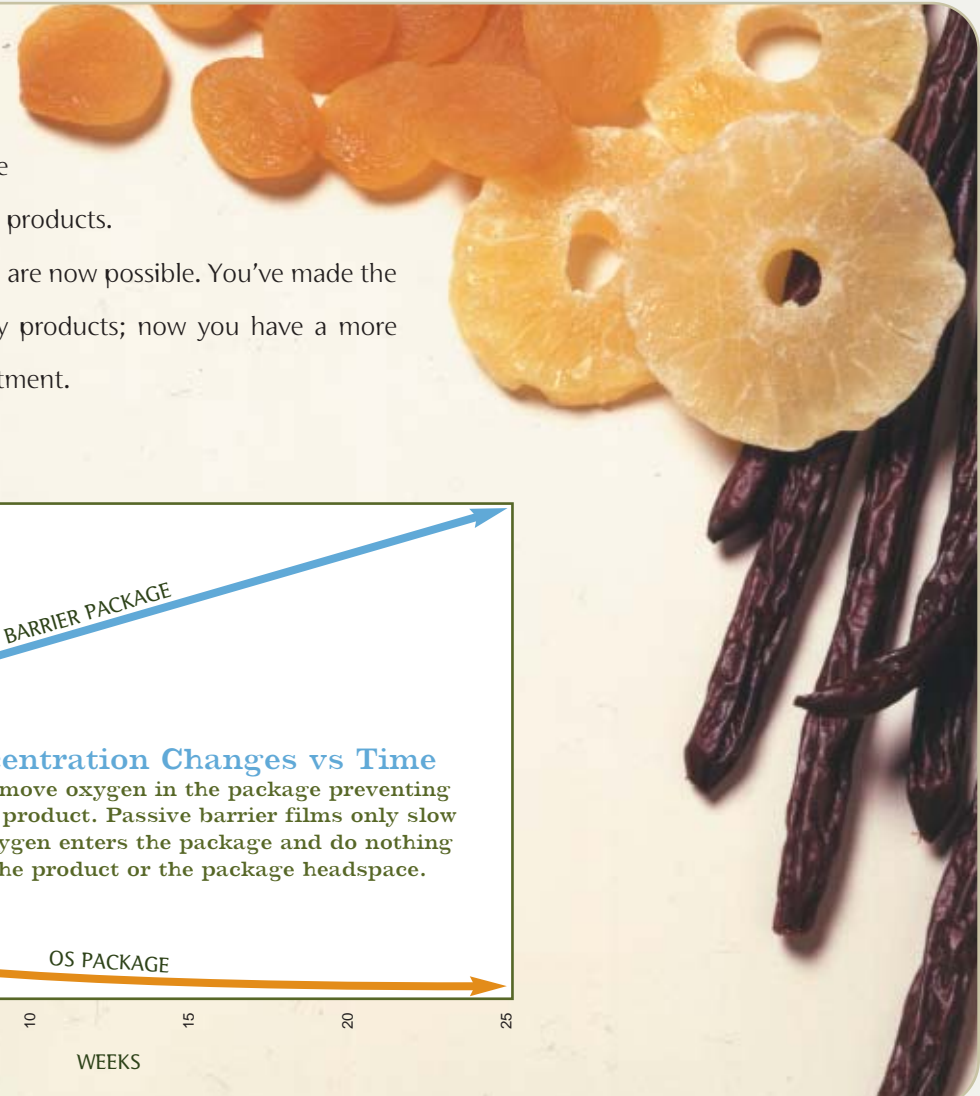
Cryovac® OS Films may extend the shelf life of your product by weeks or even months. They work fast, retarding mold and bacteria growth more quickly, translating to a lower bacteria count at the sell-by or use-by dates. With decreased spoilage over longer periods of time, you can

Shelf Life as a Function of Total Aerobic Bacteria Count



reduce spoilage-related expenses while increasing the time you have to distribute and sell more of your products.

Longer, lower cost production runs are now possible. You've made the investment in value-added, quality products; now you have a more effective way to protect that investment.



## Cryovac® OS Systems Benefits:

- **Fresher, Longer Lasting Products:**
  - Cryovac® OS Films protect ingredients from oxidative changes, protecting the color, flavor, aroma, and nutritional qualities of your product.
  - Since OS Films retard the microbial growth, your products will last longer while maintaining their freshness.
- **Faster Scavenging and Throughput:**
  - Removes residual oxygen 10-20% faster than our earlier oxygen scavenging film, achieving less than .1% oxygen levels in just 3-10 days.
  - May increase packaging line speeds, especially when your packaging line throughput is limited by the line's ability to quickly remove oxygen from the package.

# Cryovac® OS Systems **Additional Benefits:**

- **Packaging That Fits Your Needs:**
  - OS Films scavenging activity does not depend on your product, making it great for both wet and dry product applications.
  - Unlimited opportunities ranging from fresh, dried, cured and cooked meat, to baked goods, fresh pasta, snack foods, nuts, and coffee.
  - OS Films can be printed or pigmented, as needed.
  - Cryovac® OS Films are complimented by a variety of Cryovac® flexible and semi-rigid forming webs, and barrier trays.
- **Scavenging on Demand:**
  - Cryovac designs its triggering systems, like the model 4104A, to activate OS Films in conjunction with your existing packaging equipment.
- **Quick and Easy Scavenging Verification:**
  - With Cryovac's Scavenging Verification System (SVS), you can receive positive verification of scavenging in less than one hour and not more than 3 hours, decreasing the amount of production time that elapses before you know that the package is working correctly.
  - Cryovac's Dose Verification System (DVS) verifies that the film is exposed to an acceptable triggering dose of UV light.

**Wrapping it up:** Cryovac/ Sealed Air is a worldwide leader in food packaging technology. All of our products are backed by our total systems support, including food science, packaging design, applications development, equipment systems, and market research support. So, rest assured, with Cryovac® OS Systems, you can breathe easy.