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## **ASEPTICAE 020P-PA**

### **Preservative**

- ASEPTICAE 020P-PA is an additive in the form of a masterbatch which when properly encapsulated reduces the presence of bacteria in food that comes in contact with plastics.
- The additives are approved by European legislation EC 450/2009 and EC 10/2011 and by the FDA as a GRAS additive.
- The standard for measuring polymers against bacteria is ISO 22196:2010, equivalent to JIS Z-2801:2010, where the treated polymer is required to reduce the presence of bacteria by at least 99%.
- The additive is activated in the presence of moisture, which is when microorganisms appear.
- The additive does not change the organoleptic properties of food and is effective in the presence of proteins.
- Improves the food safety of plastics in food contact as it limits the growth of potential pathogenic bacteria in contact with the plastic film.
- Extends the shelf life of food and reduces waste.

Reference	Removal Rates
Control LDPE	0%
LDPE + AS 020P PE 5%	99.9%*

**\*JIS Z-2801:2010 (ISO 22196:2010)**



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