

OxyVac Specifications

OxyVac is a fine white powder. One gram of OxyVac will consume 44 ml of oxygen.

Head space, interstitial space, post gas flush O₂ level, package surface area, package O₂ transmission rate and shelf life requirement determine the amount of OxyVac needed to achieve and maintain a very low O₂ level.

For effective function, the following product and production parameters are required:

- * The food product must contain at least 20% free moisture ($A_w > .65$).
- * Apply OxyVac to the surface of the product within 20 minutes of package sealing. OxyVac need not be in contact with all surfaces of the product.
- * The package must be sealed to prevent inflow of air.
- * The package should not be heated to greater than 100° F within four days of packaging.

OxyVac is Kosher.

OxyVac is produced and backed by a technical staff with 40 years of experience in enzyme technology.

Non-GM OxyVac is available.

Innovators in
nutritional
and functional
food ingredients

NUTRICEPTS, INC.

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NUTRICEPTS, INC.

OxyVac™

Oxygen Absorption
without a trace



**For oxygen sensitive
moist food products.**



Tel: 800-949-9060

Consumer and Product benefits

Longer shelf life

By keeping the Oxygen level below .1%, OxyVac prevents growth of aerobic pathogens and prevents oxidative damage.

Invisible

Soon after application, OxyVac dissolves into the water phase of your product. No packets.

No label declaration

For most applications, OxyVac qualifies as a process aid under 21CFR101.100(3)(ii)(c). That means you do not have to put it in your ingredients declaration. It's a food ingredient.

No taste impact

OxyVac is specially designed not to produce flavors or odors.



Stops mold in grated or shredded Italian cheeses.



Extend shelf life and preserve flavor in fresh stuffed pasta products.

Processing benefits

Easy to apply

OxyVac is a fine powder. It can be applied at any point after the product has been cooled to below 100°F.

Compatible with gas flush.

Will not trigger metal detectors.

Requires no special handling

OxyVac powder is not activated until it comes into contact with water. Unlike iron oxide packets, there is no need to keep it in sealed containers.

Infinite application options

You can vary the amount used to fit your specific product, package, packing line, and shelf life requirements. Our technical staff will help you determine the right amount.

Economic benefits

Longer shelf life

Reduce returns; Expand geographic sales area; Improve inventory management.

Faster packaging line speed

If trying to gas flush all the Oxygen out of your package is taking excess time (and nitrogen or CO₂), OxyVac can enable you to increase your line speed.

Less expensive than iron oxide

You may see an immediate cost savings.



OxyVac makes your fresh moist products last longer and taste better.

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