

OxyVac-S Specifications

OxyVac-S is a fine white powder. One gram of OxyVac-S will consume 30 ml 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-S needed to achieve and maintain a very low O₂ level.

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

- The meat or other food product must contain at least 20% free moisture ($A_w > .65$).
- Apply OxyVac-S within 20 minutes of package sealing. OxyVac-S 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-S is Kosher.

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

Non-GM OxyVac-S is available.

Innovators in
nutritional
and functional
food ingredients

NUTRICEPTS, INC.

2208 East 117th St.

Burnsville, MN 55337 USA

Phone: 800-949-9060

Fax: 952-707-0210

Web: www.Nutricepts.com

Email: info@Nutricepts.com

Copyright 2003 Nutricepts, Inc.

NUTRICEPTS, INC.

OxyVacTM-S

Oxygen Absorption
without a trace



**Specially formulated
for use on meats and
placement in soaker pads.**



Tel: 800-949-9060

Consumer and Product benefits

Longer shelf life

By keeping the Oxygen level below .1%, OxyVac-S prevents growth of aerobic pathogens and prevents oxidative damage. Use in plant-to-retail or consumer packages.

Invisible

Soon after application, OxyVac-S dissolves into the water phase of your product.

Good or no label declaration

For some applications, OxyVac-S may qualify as a process aid under 21CFR101.100(3)(ii)(c). It is a food ingredient.

No color impact on most meats

OxyVac-S is specially designed not to produce flavors, odors, or color changes.



Achieve and maintain a nearly Oxygen free environment for your product.



Extend shelf life and preserve color and flavors.

Processing benefits

Easy to apply

OxyVac-S is a fine powder. It can be applied at any point after the product has been cooled to below 120°F. Soaker pads containing OxyVac-S will soon be available.

**Compatible with gas flush.
Will not trigger metal detectors.**

Requires no special handling

OxyVac-S 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 lots of time (and nitrogen or CO₂), OxyVac-S can enable you to increase your line speed.

Less expensive than iron oxide

You may see an immediate cost savings.



OxyVac-S makes your fresh products last longer and taste better.

NUTRICEPTS, INC.

2208 East 117th St.
Burnsville, MN 55337 USA

Phone: 800-949-9060

Fax: 952-707-0210

Web: www.Nutricepts.com

Email: info@Nutricepts.com