

EXTENDING FOOD SHELF LIFE

Consumers want food without added chemicals

OXYGEN ABSORBERS CAN DOUBLE SHELF LIFE FOR ORGANIC AND NATURAL FOODS

50%

of consumers look at ingredients to make a purchasing decision

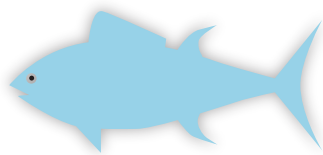


23%

of consumers are more likely to buy food with a health claim on the package than without

48%

of consumers actively avoid foods with artificial preservatives



48%

of consumers purchase healthy snacks²

ADVANTAGES OF RETORT PACKAGING

Reduces logistics and freight costs

Extends shelf life

Weighs less than metal cans

Convenient for consumers

\$41B USD

retort packaging market by 2020¹

6.7% CAGR

retort packaging market from 2015 to 2020¹

North America is among the three biggest regions of growth for retort packaging along with Asia-Pacific and Europe.

Pouches are commonly used for tuna, pet food, soups, rice, meat and sauces.

KEEP IT PURE

- Oxygen absorbing technologies that protect food's natural flavors, textures and vitamins are a fit solution for today's wellness-oriented brands.
- Now available as a resin, oxygen absorbers remove oxygen from sealed packaging to keep products fresher and in some cases more than double the shelf life of a product.
- Foods maintain their natural flavor, texture and color, reducing or eliminating the need for added preservatives, sodium and flavorings.

Oxygen (O₂)

removed from food product



 MITSUBISHI GAS CHEMICAL AMERICA

¹ <http://www.marketsandmarkets.com/Market-Reports/retort-packaging-market-114264174.html>

² <http://www.cspdailynews.com/category-news/snacks-candy/articles/8-snack-trends-watch-2017#page=0>