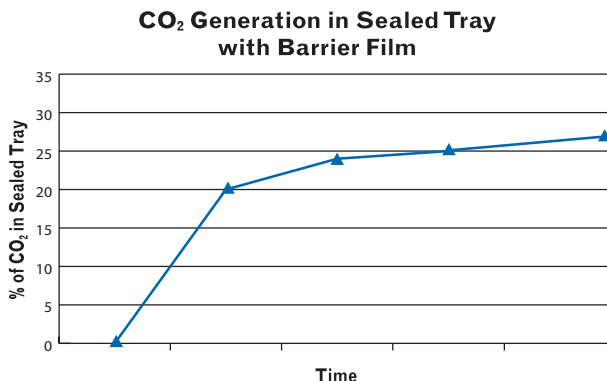
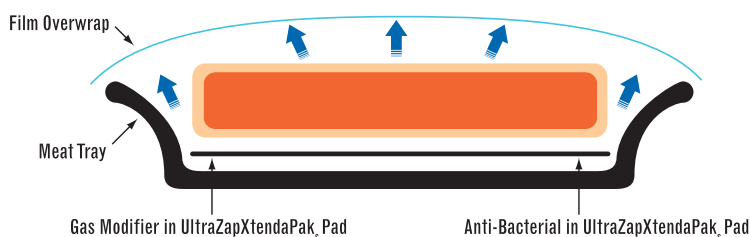


How the UltraZap[®]XtendaPak[®] Science Works In-Store

Patented and Patents Pending

CO₂ — An Inert Gas with Bacteriostatic Properties

The UltraZapXtendaPak_s active pad includes additives that produce carbon dioxide (CO₂), an inert gas known to have bacteriostatic properties. Moisture from the store packed meat and poultry is absorbed by the UltraZapXtendaPak_s cellulose pad, which then produces a steady stream of CO₂ gas inside the package.

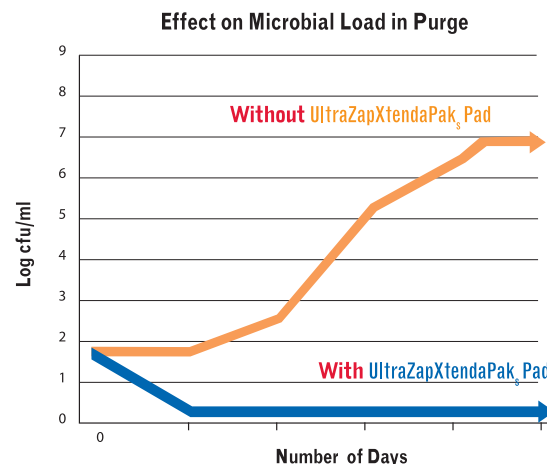


The CO₂ gas produced by the UltraZapXtendaPak_s pad “wraps” itself around the meat, creating an envelope that helps retard the growth of spoilage bacteria present on the surface of the meat.

Anti-Bacterial Ingredient Slows Natural Decay Process

A second anti-bacterial ingredient reduces the bacteria growth inside the cellulose pad and in the purge. A reduction of bacterial growth slows the natural decay process of packaged meat and poultry, allowing the product to maintain better color, smell and feel on the second, third, and fourth day.

The UltraZapXtendaPak_s pad helps delay the time that a packaged meat or poultry product reaches Log 6, the bacterial count level that the food industry regards as an indication that the product is out of shelf life.



Results Will Vary Due to Merchandising Conditions

The effectiveness of UltraZapXtendaPak_s can be affected by in-store merchandising conditions, including:

- Temperature Variance
- Consumer Handling
- Moisture Content
- Protein Type
- Film and Tray Barrier Properties
- Cold Chain Conditions

improving consumer satisfaction one package at a time

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