

Why use Oxygen Absorbers?

Oxygen Absorbers remove **oxygen** and **carbon dioxide** in a closed environment to:



- prolong shelf life
- protect against mould growth
- prevent growth of microbes
- stop fat from oxidising
- maintain original taste, colour and consistency

An oxygen free environment can be reached within 24 hours at normal temperature.

Where can I use Oxygen Absorbers ?

Oxygen Absorbers can be used for a wide range of food products. Typical applications include:

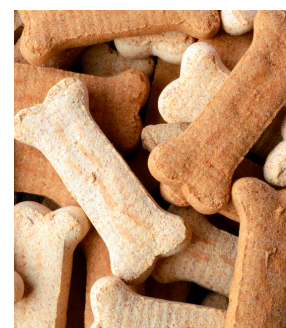
- seeds, nuts and dried fruits
- beef jerky and dried foods
- breads, cakes, biscuits and other bakery items
- herbs, tea and tobacco
- pet foods
- coffee

What are the main ingredients?

Pro-Ex stock iron-based Type A Oxygen Absorbers. Main Ingredients include iron powder, active carbon powder, salt, diatomite granule and water. Oil proof packaging material: PET/EVA/PAPER/PE.

Pro-Ex Australia Oxygen Absorber range

Oxygen Absorber Range	Absorbing Oxygen Capacity (ml)	Sachet Dimension (mm)	Sachet Weight (g)	Sachets Per Bag	Sachets Per Carton	SKU
Type A 30CC	30	30 x 40	1.1±0.2	200	6,000	OA-30CC
Type A 50CC	50	40 x 45	1.7±0.2	200	5,000	OA-50CC
Type A 100CC	100	40 x 55	3.3±0.2	100	2,500	OA-100CC
Type A 200CC	200	50 x 60	6.6±0.3	50	1,500	OA-200CC
Type A 500CC	500	70 x 85	14.5±1.4	50	1,000	OA-500CC



Handling Instructions

Check the vacuum condition of the master bag. If it is no longer in a vacuum condition, the product in the bag should be treated as expired and discarded. The sachets in the master bag must be used within 30 minutes of opening. After this time, the sachets will begin to lose their absorbing capacity. See reverse for *Storing Unused Oxygen Absorbers*.

Calculating Oxygen Absorber requirements

1. Measure Sealed Chamber Volume

Key to calculating your oxygen absorber requirements is isolating the dimensions of the **sealed chamber**. All measurements should therefore be made from 'seal to seal' (see dotted lines).

Depth = 6.5cm
Width = 10.5cm
Length = 15cm
Net Weight = 150g



2. Calculate Oxygen Absorber needs

Oxygen Volume (CC) = Sealed Package Dimensions (cm): (Length x Width x Depth) - Food Weight (g): contents only x 20%

= (15 x 10.5 x 6.5) - 150 x 20%

Oxygen Volume (CC) = **174.75**

3. Understand the results

1 x 200cc OA sachet OR
2 x 100cc OA sachet OR
3 x 50cc OA sachet OR
6 x 30cc OA sachet



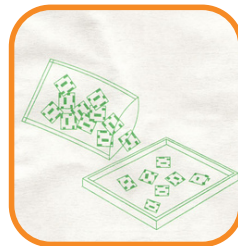
Storing Unused Oxygen Absorbers

The shelf life of oxygen absorbers is up to 18 months. Ensure sachets are stored at room temperature (5*c to 30*c) in their sealed package before use. Do not expose to direct sunlight during storage. Keep at room temperature for long term storage. After 30 minutes, exposed oxygen absorbers will begin to deteriorate. Absorbing capacity can be preserved by vacuum sealing unused sachets as follows:

1 Our oxygen absorber packets are vacuum packed in master bags. If a master bag loses its vacuum seal, and the sachets can slip when you hang the bag, please DO NOT use the sachets in this bag.



2 After opening a master bag, you can spread out the required quantity of sachets in a tray for usage.



3 The remaining sachets should be resealed in the master bag/resealable bag after pressing out the air from the bag, or using a vacuum heat sealer to seal.



Note

Oxygen absorbers do not contain any ethyl alcohol and it has not been used in the manufacturing process. No ingredients of animal origin have been used.

