







**AGELESS® preserves the freshness of your products and prolongs their shelf life.**

- It will contribute greatly to marketing and distribution of your products.
- It is easy to use.
- It is economical since it requires no expensive equipment.
- It is safe since it wi

## Effectiveness of AGELESS®

### 1. Inhibition of the Mold Growth (30°C x 10 days)

AGELESS packed

### 2. Wards off harmful insects (25°C x 1 month)

AGELESS packed

### 3. Prevention of Oxidation of Oils and Fats (20°C x 1 week)

AGELESS packed

### 4. Prevents color changes (5°C x 1 month)

AGELESS packed

N2 gas packed (O<sub>2</sub> =0.5%)

### 5. Prevents color changes (-20°C x 6 months)

AGELESS packed







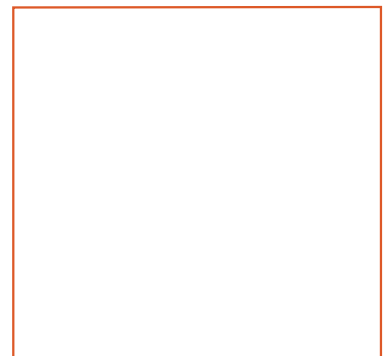






## AGELESS-EYE® Oxygen Indicator

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Generally, the oxygen permeability an

## Choose the AGELESS® Type

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Condition 2

Choose the best suited type in accord with the food types, u6operti(y)es)11(ack)-essi(2 )]]Tc 0 m 0.10.0TD Tmhe f



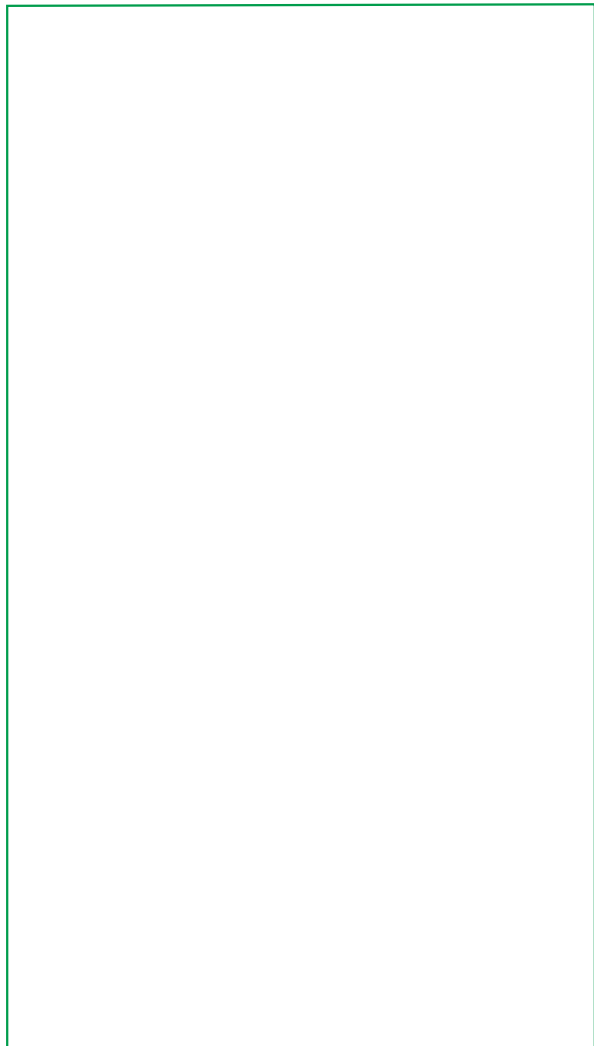
# Hermetically Seal Packaging Containers

Condition 3



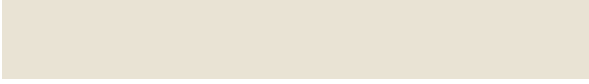
<How to check seal in water>

Firmly press by both hands.





Use AGELESS®



The product is packed in a vacuum packed external packaging

Roll form (1)

## AGELESS® Usage Precautions

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### Warning

### Precautions for AGELESS®



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The following precautions are necessary to prevent microorganism growth when AGELESS is used for food with a water activity of 0.80 or higher.

- (1) The expiration date of the food should be decided by tests using the actual packaging, in order to verify the effectiveness of AGELESS. Please set an expiration date with an appropriate margin, considering an expiration date obtained without the use of AGELESS as a reference.
- (2) In production of high-moisture foods, with a water activity of 0.90 or higher, it is important to prevent microorganisms from starting the growth process. Maintain a clean production environment.
- (3) For food that is stored and distributed at low



## AGELESS® Q&A

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**Q 1** Can AGELESS® be used in the frozen condition?

- A.** In the case of the freezing temperature of -25°C or lower, any type of AGELESS can be used. In this regard, however, the oxygen absorbing speed becomes extremely slow.

**Q 9** Is AGELESS® safe even if AGELESS® is accidentally ingested?

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## List of terms

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# Applications of AGELESS®

Confectionary & Bakery Goods,

