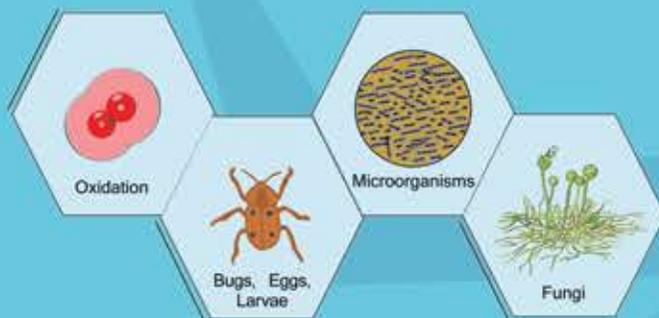


Oxygen Supports



The Destructive Effects of Oxygen

Oxidation is the process that turns a freshly-cut apple brown and turns iron into rust. Not only does oxygen cause the bland, stale taste we all know, but it destroys nutrients and supports contamination that occurs from mold, bugs, and oxygen-dependent microorganisms*. Oxygen Absorbing Packets (OAPs) are much better than other preservation methods because they effectively eliminate oxygen and can protect perishables from these effects long-term.

Gas Flushing	Vacuum Packaging	OAPs
2-5%	.1%	<.01%

Compared effectiveness of preservation methods by residual oxygen level

* All eggs, larvae, pupae, and adult bugs will die within 12 days in an oxygen-free environment.

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If you have gotten this far, you are the type of person who can leave an honest online review of this product and this technology. Unfortunately, some reviewers have clearly not read this or anything else, which leads to frustration and a lack of understanding. Their reviews can scare people away from a reliable, superior technology. If you feel you understand the science of oxygen absorption, please support it online. If you have questions, visit packfreshusa.com for information and tips, or contact us. We would love to help!

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