WHY USE OxyStar:
The distinct advantage of packaging made with OxyStar barrier material is that it carries a #1 resin identification symbol. OxyStar products are compatible with PET recycling and reuse processes to support sustainability goals. OxyStar material has a desired use for meats, cheeses, foods with high vitamin C content and high fat content such as nuts and oils.

HOW OxyStar WORKS:
OxyStar barrier material utilizes a multilayer PET with an oxygen scavenging agent. PET has a naturally low oxygen transmission rate (OTR) and this construction slows down the flow of oxygen molecules through the package from the outside. Once the scavenger agent finds an oxygen molecule, it attaches to it and binds the oxygen within the sidewall of the package to keep your product fresh and lasting longer.

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USES FOR OxyStar MATERIAL
OxyStar barrier PET is a packaging solution that can support and promote a longer lasting product on shelf.

PRODUCTS REQUIRING A HIGH OXYGEN BARRIER FOR UP TO ONE YEAR
- Meats
- Cheeses
- Foods with high vitamin C content
- High fat content foods, such as nuts and oils

DIRECT FOOD CONTACT APPLICATIONS
- FDA compliant for direct food contact
- All food types for conditions of use C-H
  (Food Types & Conditions of Use for Food Contact Substances, Tables 1 and 2 www.fda.gov)

OXYGEN BARRIER OPTIONS AND PERFORMANCE
Low OTR packaging materials are a solution to the oxygen ingress problem that Placon can provide. The chart below compares the OTR for PET, OxyStar and EVOH. OxyStar performs better than EVOH and remains near zero throughout the shelf life of the OxyStar active agent.

Oxygen Transmission Rate (Over 80 Weeks)