

O-BUSTER®

Oxygen Absorbing Packets and Strips

Is your food safe in the package?
USE PROTECTION



Benefits

- Inhibit the formation of bacteria growth, mold and mildew
- Extend product shelf life
- Retains flavor of ingredients & freshness in foods
- Delays browning of fruits & vegetables
- Increase the value of product
- FDA Approved
- Environmentally safe and easy to use

With Desiccare's O-Buster Oxygen Absorber, your food will be safe in the package, while in transit and on the shelf.

Desiccare's O-BUSTER® is designed to remove oxygen inside any sealed packaging.

Extend Shelf Life, Safe and Effective

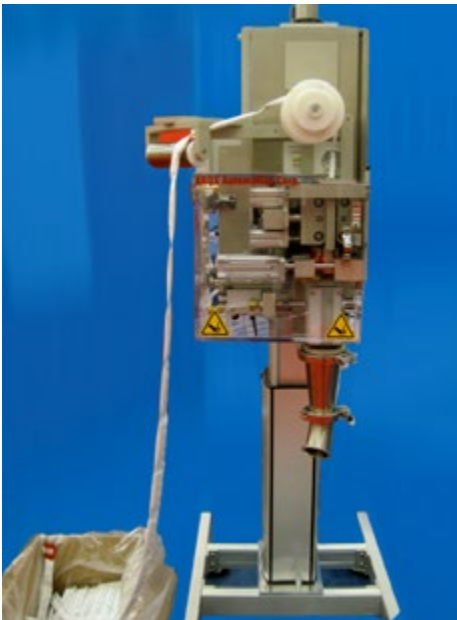
O-BUSTER® Oxygen absorbers are used to prevent oxidation and food spoilage. Oxidation is responsible for the deterioration of food, including the loss of flavor and taste, discoloration, deterioration and rancidity of fats and oils, texture change, and nutritional loss. O-BUSTER will help increase the shelf life of food and products sensitive to oxygen.

APPLICATION GROUPS	EXAMPLES
Baked Goods	Bread, cookies, cakes, pastries
Staple Foods	Grain, pastas, seeds, nuts
Dried Plants	Dried fruits, vegetables, seaweeds
Dried Meats	Dried meats & processed food
Ingredients	Spices, seasoning, coffee & tea
Animal Feeds	Pet food, bird seeds, fish bait
Pharmaceutical & Nutraceutical	Drugs, vitamins
Others	Art preservation, metal products

The unique O-BUSTER® blend of absorbents will pick up from 15cc to 1000cc of oxygen, preventing the harmful effects of mold, mildew, bacteria, color change, taste change, insects and toxins. Within the properly packaged environment, O-BUSTER® will eliminate the need for additives, gas flushing and vacuum packing.

**Protect your products using Desiccare's O-Buster Oxygen Absorber
Don't package your food without it!**

Cans, Jars, Bags, Pails & Drum



Easy Application

Desiccare's O-Buster Oxygen Absorber can be manually inserted for low volume production or can be automatically applied using standard high speed insertion machines. We can supply the machine and customize a solution to optimize your production line.

Partner with Desiccare and we will provide you with an integrated solution.

Size of container	Product Recommendation (tightly sealed)	Product Recommendation (loosely packed)
1 oz.	FT-20	FT-20
2 oz.	FT-20	FT-20
5 oz.	FT-20	FT-20
Pint	FT-20	FT-50
Quart	FT-50	FT-100
Liter	FT-50	FT-100
1 Gallon	FT-100	FT-300
5-6 Gallon	FT-500	FT-750
5 cubic inc.	FT-20	FT-20
10 cubic inc.	FT-20	FT-20
15 cubic inc.	FT-20	FT-20
30 cubic inc.	FT-20	FT-30
60 Cubic inches	FT-30	FT-50
90 Cubic inches	FT-50	FT-100
120 Cubic inches	FT-50	FT-100
250 Cubic inches	FT-100	FT-300

Volume of Container (cc=ml)	Product Recommendation (tightly sealed)	Product Recommendation (loosely packed)
100 cc	FT-20	FT-20
150 cc	FT-20	FT-20
250 cc	FT-20	FT-20
500 cc	FT-20	FT-30
1000 cc	FT-30	FT-50
1500 cc	FT-50	FT-100
2000 cc	FT-50	FT-100
4000 cc	FT-100	FT-300

- Tightly packed assumes less than 10% of void airspace inside the container.
- Loosely packed assumes 25% or more of void airspace inside the container.

• Oxygen constitutes 20% of the void airspace within a containerized environment

• All recommendations are based on average use during normal temperature and humidity conditions

• If you have any questions regarding the proper use of our products please consult Desiccare's customer service department.

Conversion Table:	
10 oz. = 30 cc	1 gallon = 3785cc
1 liter = 1000cc	1 cu. in. = 16.4cc
1 qt. = 946cc	1 cu. ft. = 28,300cc
1 pt. = 473cc	