

CLARIANT

Discover Value ANTIBACTERIAL PACKAGING FOR EDIBLE OIL

Clariant partnered with multiple Indian edible oil companies for providing packaging solutions; we developed Masterbatches with antibacterial additives, thus offering a truly safe product.



Clariant partnered with multiple large edible oil brands and developed antibacterial packaging using our **Remafin**[®] and **CESA**[®] brands of Masterbatches. Clariant also enabled the different brands to achieve visual differentiation by color-matching of the packaging.

These Masterbatches are manufactured at our Vashere site in Maharashtra.

WHAT DOES OUR PRODUCT DO?

CESA[®] antimicrobial Masterbatches inhibit the growth of micro-organisms, thereby helping prevent unpleasant odors, discoloration and surface degradation of the packaging.

HOW DOES OUR PRODUCT OFFER AN INNOVATIVE EDGE?

Clariant has pioneered a new concept in edible oil packaging. With this solution, the resultant 'combibatch' (resin, pigment and additive feed) offers a unique color as well as antibacterial property to the packaging. This versatile product can be applied to flexible as well as rigid packaging, thus making it possible to partner with a large number of brands and yet offer tailored products.

IS OUR PRODUCT PROMISING A SUSTAINABLE ADVANTAGE?

Our product helps in extending the shelf life of the branded product, by offering long-lasting safety features of the packaging material. Also, the inorganic antimicrobial variant is non-toxic, non-corrosive and has zero impact on plastic processing, during the fabrication of the packaging. This enables the brand to offer a truly sustainable and safe product to the consumers.