



InvisiShield™

Redefining food protection



Extending Freshness. Enhancing Safety.™

Aptar 
food + beverage

InvisiShield™

One-of-a-kind active packaging system protects against pathogens

Our groundbreaking antimicrobial delivery system provides the final risk reduction step after the food package is sealed at your facility to prevent food-borne illnesses, protecting your brand and your customers.

What it is

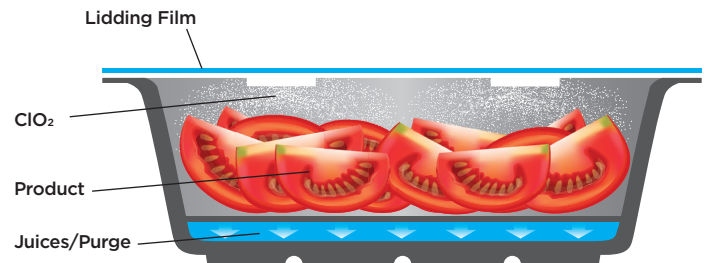
InvisiShield™ technology is seamlessly integrated into a sealed package to protect fresh produce against bacteria and viruses like *Salmonella*, *E. coli*, Human norovirus, and *Listeria monocytogenes* without negatively impacting the product's freshness and organoleptics.

How it works

InvisiShield™ technology works inside the sealed package to safely release a specially formulated amount of ClO₂ into the environment surrounding the fresh cut produce. This helps eliminate pathogens that may have been introduced through the supply chain, without coming into contact with the food itself. InvisiShield™ technology is applied via a Film Applicator Machine (FAM), which can be seamlessly integrated into an existing production line. We provide complete on-site technical support at our customers' facilities during packaging to assure simple integration and successful implementation.

Benefits

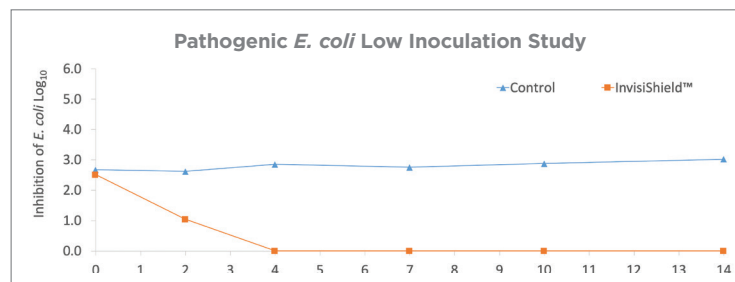
- Final intervention step and reduction of cross contamination within the sealed package
- 3rd party validation studies show effective against (1-3 logs): Pathogenic *E. coli*, *Salmonella*, *Listeria monocytogenes*, Human norovirus, Hepatitis A, *Shigella*, *Campylobacter jejuni*, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Vibrio vulnificus*, *Geotrichum candidum*, Feline calicivirus, and Rotavirus
- Decrease in food borne illnesses due to pathogen contamination
- Outbreak mitigation without compromising quality and taste of products



Technical Specifications

- pH range : 3.5-7.5
- Temperature range: 1-12°C
- Multiple application formats available to adapt to a wide variety of packaging and delivery systems
 - Automated inline systems available
 - Available in pouches or integrated into lidding film
 - Customization for unique packages and delivery of products available
- GRAS approved technology

Effective Against Pathogens



3rd party validation studies proven through sliced and diced tomatoes

Proven 1.5 to 3 log reduction during challenge studies for the following:

- *Salmonella*
- *E. coli*
- *Listeria monocytogenes*
- Human norovirus
- Hepatitis A
- *Shigella*
- *Campylobacter jejuni*
- *Staphylococcus aureus*
- *Yersinia enterocolitica*
- *Geotrichum candidum*
- *Vibrio vulnificus*
- Feline calicivirus
- Rotavirus

Contact us for other food applications at aptarfoodprotection.com

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