

# Oxygen Absorber

Food grade  
Oxygen Absorber

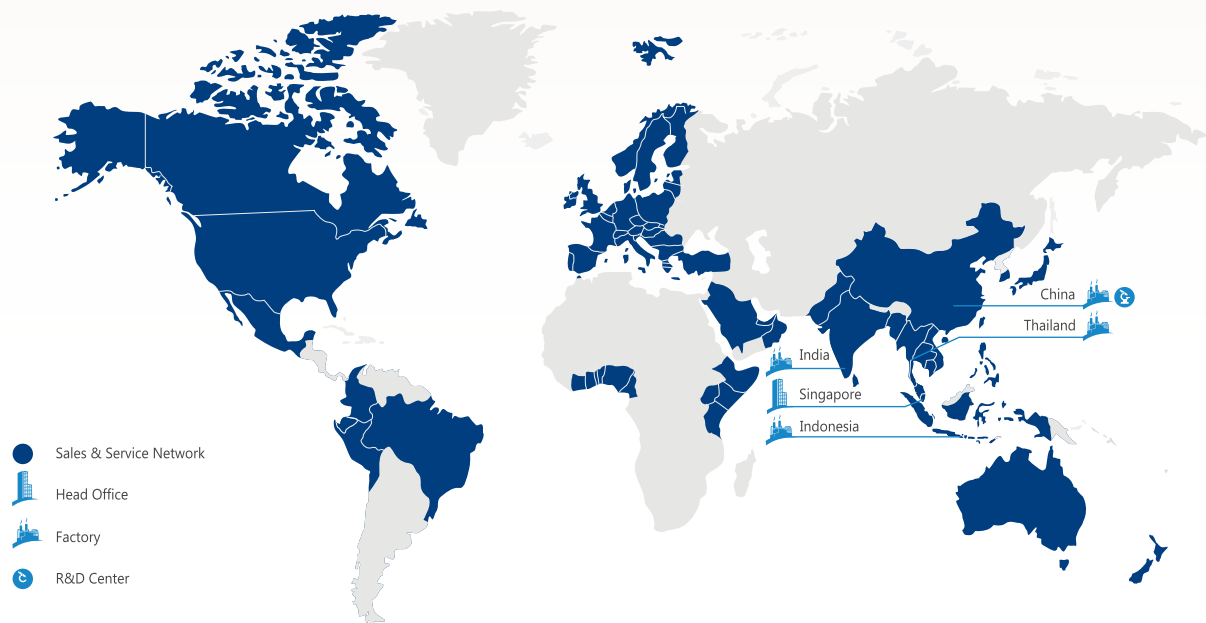


# SUPER DRY Story

Founded by three executives from the shipping and manufacturing industries in 2000, and inspired by its mission to be an impactful supply chain guardian, SUPER DRY has been in the vanguard of the industry, where many of the global premium brands rely on our products and solutions to safeguard their merchandise against mold and moisture damage during global shipments.

At SUPER DRY, we pride ourselves on delivering innovative and effective solutions. Our portfolio includes a wide range of desiccant and non-desiccant products, catering to diverse industries and their specific needs.

With our deep understanding of international shipping challenges, diverse product portfolio, and unwavering commitment to excellence, SUPER DRY has become a trusted partner for businesses worldwide. Whether you require protection against moisture, oxidation, or other environmental factors, our customized solutions are designed to meet your unique requirements.



## Global Sales Network

We operate four factories strategically located along the Asian manufacturing hub in Indonesia, China, Thailand and India. We have more than 40 offices or distributors worldwide to provide local services, and our network is still growing.

Partner with SUPER DRY and experience the difference that our cutting-edge solutions can make for your business.

### Offices

ASIA	EUROPE	AMERICAS
<ul style="list-style-type: none"> <li>♥ Singapore - Headquarters</li> <li>♥ Cambodia Phnom Penh</li> <li>♥ China Hong Kong, Shenzhen, Dongguan, Ningbo, Qingdao, Quanzhou, Shanghai</li> <li>♥ India Bangalore, Kolkata, Jakarta, Banyuwangi, Bandung, Cirebon, Denpasar, Medan, Surabaya</li> <li>♥ Malaysia Kuala Lumpur</li> <li>♥ Philippines Manila</li> <li>♥ Sri Lanka Colombo</li> <li>♥ Thailand Chonburi</li> <li>♥ Vietnam Hanoi, Ho Chi Minh City</li> </ul>	<ul style="list-style-type: none"> <li>♥ Germany Leipzig, Nueremberg</li> <li>♥ Netherlands Rotterdam</li> <li>♥ Sweden Gothenburg</li> </ul>	<ul style="list-style-type: none"> <li>♥ US New York, Chicago, Miami</li> </ul>

### Distributors

ASIA PACIFIC	AFRICA & MIDDLE EAST	AMERICAS
<ul style="list-style-type: none"> <li>♥ Australia Sydney</li> <li>♥ Bangladesh Dhaka, Chittagong</li> <li>♥ Japan Shizuoka</li> <li>♥ Myanmar Yangon</li> <li>♥ New Zealand Christchurch</li> <li>♥ Pakistan Karachi</li> <li>♥ Philippines Manila, Cebu</li> <li>♥ South Korea Busan</li> <li>♥ Sri Lanka Colombo</li> <li>♥ Taiwan, China Taipei</li> </ul>	<ul style="list-style-type: none"> <li>♥ Egypt Alexandria</li> <li>♥ UAE Dubai</li> <li>♥ Nigeria Lagos</li> <li>♥ Turkey Istanbul, Izmir, Mersin</li> </ul>	<ul style="list-style-type: none"> <li>♥ Ecuador Guayaquil</li> <li>♥ Suriname Paramaribo</li> <li>♥ US Jacksonville</li> </ul>

# Oxygen Absorber

Oxygen in food packaging can cause food to spoil. An oxygen absorber can remove oxygen from food packaging, thereby controlling adverse phenomena such as mold growth, oil oxidation, discoloration, loss of aroma, and insect growth in food. The main principle is that the Oxygen absorber undergoes an oxidation reaction with the oxygen in the packaging container at room temperature, depleting the oxygen in the sealed container and reducing the oxygen concentration to below 0.1%. When food is in an oxygen-free state, its shelf life can be greatly extended. Oxygen absorbers are easy to use, inexpensive, and solve many problems that require long-term preservation of food, which has led to fundamental changes in the food industry.

## What kind of goods need Oxygen Absorber

### Baked food



Including both Chinese and Western pastries such as mooncakes, biscuits, cakes and more. These foods contain high levels of oil and sugar, making them prone to oxidation when exposed to oxygen, resulting in issues like hardening and poor taste. Oxygen absorbers help maintain the soft, delicate and sweet taste of pastries.

### Dried fruit & Candy



Dried fruits (such as red dates), candies, preserved fruits, and other sweet foods contain high levels of sugar and other easily oxidizable ingredients. To maintain their taste and quality, and prevent the growth of aerobic microorganisms, Oxygen absorbers are needed.

### Nuts & Puffing Food



Nuts (such as peanuts, melon seeds, pistachios, almonds), as well as snacks like potato chips and puffed foods, often contain a relatively high amount of oil. Oil is prone to rancidity when exposed to oxygen and the vitamins rich in nuts are also easily oxidized and lose their nutritional value.

### Meat Product



This includes sausages, bacon, fresh meat and other meat products. Meat products are susceptible to spoilage and deterioration due to the influence of oxygen and microorganisms. Therefore, Oxygen absorbers are particularly important in meat product packaging.

Other types of food that may require the protection of Oxygen absorbers, such as medicinal health products and tea. These foods are also susceptible to deterioration due to the influence of oxygen during storage and transportation.





# Incubic® Oxygen Absorber

SUPER DRY provides iron-based Oxygen absorbers applicable to various foods. These absorbers can remove oxygen from the packaging of food and electronic products, effectively preventing mold, microbial growth, and oxidation. They maintain food freshness over an extended period, prolong the circulation duration, and enhance commercial value.



## Oxygen Absorber

Iron-based



### IRON-BASED OXYGEN ABSORBER:

Incubic® iron-based oxygen absorber utilizes iron powder as the main substance for absorbing oxygen.

Leveraging proprietary technology and precisely balanced formulas, our iron-based oxygen absorbers boost exceptional oxygen absorption speed and capacity, even under colder conditions. It can be widely used in food, electronics, etc.

Retention Time

1h

Deoxygenation Days

0.5-2 days

## Characteristics of Incubic® Oxygen Absorber



Inhibit the growth of mold and bacteria to prevent food spoilage.



Control the discoloration and fading of food.



Prevent the oxidation of oil and maintain the deliciousness of food.



Maintain deoxygenation status, preserve the flavor and nutrition of food.



Not only for food, but also for clothing, electronic components, pharmaceuticals, etc., it has anti insect, anti mold, and anti oxidation effects.



# Incubic® Oxygen Absorber



Applicable conditions  
of Incubic® Oxygen  
Absorber

- Food and other products that require long-term preservation.
- Food and other products that are prone to spoilage or deformation caused by oxygen.



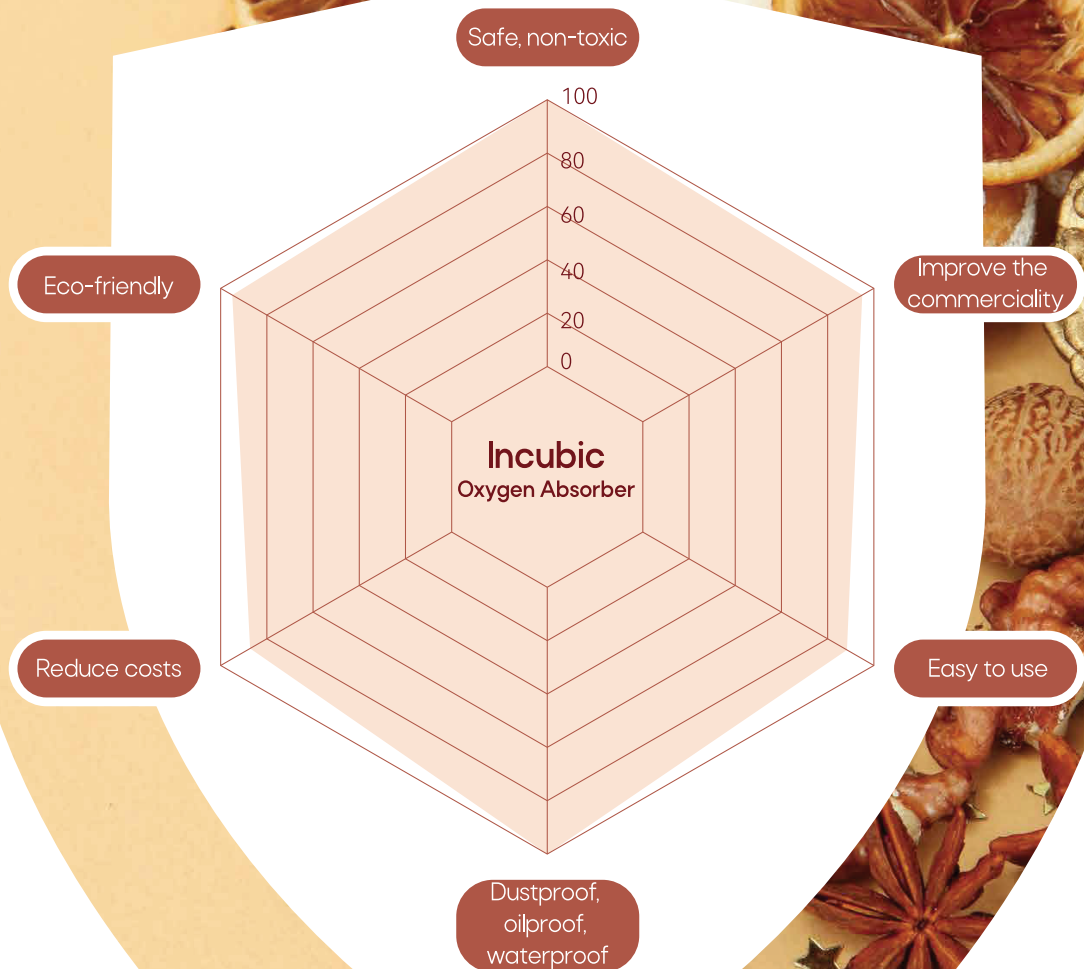
Incubic® Oxygen  
Absorber can be  
used in

- Food Items: pastries, nuts, meat, dried seafood, rice and flour products, dried fruits and vegetables, etc
- Non Food Items: electronic products, health drugs, military products, precision instruments, etc

## Specification

Product		Weight(g)	Size(cm)	Pcs / Bag	Bag / Ctn	Pcs / Carton
Iron-based oxygen absorber	OA 15cc(F)	1.0	3.0x3.0	500	28	14,000
	OA 30cc(F)	2.0	3.0x4.0	300	24	7,200
	OA 50cc(F)	3.0	3.0x4.5	200	24	4,800
	OA 100cc(F)	4.6	3.0x5.0	125	24	2,800
	OA 200cc(F)	6.0	5.0x5.0	100	24	2,400

# Incubic® Oxygen Absorber Advantages



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