



NEED MORE SHELF LIFE?

The O'BUSTER oxygen absorber successfully safeguards food products against bacteria and allows for long term food storage.



O'BUSTER OXYGEN ABSORBER

WWW.KUBEPAC.COM

Kubepac is an exclusive distributor of O'BUSTER to South Africa, United Kingdom, Ireland and Scotland.



WHO ARE WE

Kubepac sells O'BUSTERS oxygen absorbers that allow for long term food storage and safeguard food against bacteria without the use of any preservatives.

An O'BUSTER is a safe, non-toxic solution that removes 99.9% of oxygen in packaged food products. It is not a preservative or additive, but rather a sachet filled with an iron derivative compound that absorbs oxygen and keeps the food product fresh



IMPROVE PRODUCT FRESHNESS

Oxygen absorbers are used to remove oxygen from within a sealed environment, creating a nitrogen environment for long-term food storage. They protect dry foods from insect damage and mould to help preserve product quality.

When used with proper packaging and sealing, the oxygen in the packaging is greatly reduced.



HOW TO MEASURE THE SIZE OF YOUR PACKAGING

Height X Width X Depth and then subtract the grammage of the product and multiply by 20%

HEIGHT



DEPTH

WIDTH

GET IN TOUCH!



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