



## » PRODUCT BULLETIN

# OnCap™ Anti-fog Additives

Fog formation on food packaging frustrates consumers, can lead to product spoilage, and ultimately hinders sales. These anti-fog additives are a cost-efficient means of minimizing condensation from forming on polyolefin films used to pack perishable fresh foods. Minimizing condensation keeps food attractive to consumers longer, and can help maintain food quality by minimizing spoilage.

Formulations of OnCap™ anti-fog materials have been developed for use in many of the different film constructions designed for fresh food packaging.

Numerous studies have shown that consumers want to see the food they purchase, especially fresh perishable foods. Adding an anti-fog solution to a film recipe delivers value to brand owners and film manufacturers in multiple ways:

**Reduces operating cost:** Anti-fog additives are a drop-in solution. Film manufacturers don't need to add a secondary process to achieve anti-fog properties.

**Maintains line speeds:** Anti-fog additives enable production of top-quality film at high output rates.

**Limits downtime:** Downtime is a concern on lines with extra equipment such as film treating/coating machinery. Using OnCap anti-fog solutions is as simple as adding it to the resin at a production line's feeder.

**Prevents condensation:** Controlling the distribution, and so effectiveness, of anti-fog additives is easier than controlling the efficacy of a coating. Anti-fog additives consistently prevent condensation.





## KEY CHARACTERISTICS

OnCap anti-fog additives maintain an excellent balance of immediate and long-lasting effects. They reinforce packaging integrity by maintaining a film's sealing properties, avoiding delamination of the film structure, and maintaining transparency.

There is no restriction on the use of anti-fog additives in food contact applications. No Specific Migration Limit applies to these additives.

Packaging made with anti-fog additives offers the transparency and fog prevention required to confidently present fresh foods to consumers.

## MARKETS AND APPLICATIONS

OnCap anti-fog additives are formulated for use in transparent packaging of chilled fresh foods such as:

- Fresh fish
- Meats
- Vegetables
- Fruit
- Ready-to-eat meals

These anti-fog materials can be incorporated into:

- Lidding barrier film on rigid or semi-rigid containers
- Stretch film
- Shrink film
- BOPP film

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