

ASGAARD ANTIBACTERIAL COOL BAG



Antibacterial Cool Bags

Application

The Antibacterial Cool Bag is a reusable cool bag used to transport frozen and chilled perishable food you can use safely.

We recognise that products like fresh chicken, can leave traces of bacteria in bags, which can survive and transferred when re-used making them a potential source of infection.

In response, we offer insulated bags containing an active anti-bacterial agent, which is built into the bag during manufacturing process. This gives protection lasting the useful lifetime of the bag. Biomaster protection does not affect the taste or smell of the bag contents in any way. In independent tests, Biomaster antibacterial bags are proven to inhibit the growth of most common types of bacteria including Campylobacter by more than 99%.

Product Features

- ▶ Protection lasts for the usable lifetime of the bag
- ▶ Available in 3-layer version to keep food cool for up to 4 hours
- ▶ Reduces risk of food poisoning
- ▶ Organoleptic properties of food (incl. taste and smell) are unaffected
- ▶ Available in a range of sizes
- ▶ Custom design & print available



How Biomaster Works

- 1 Bacteria may land upon the Biomaster protected surface of the bag
- 2 The bacteria cannot survive on this surface
- 3 The bag is safe to re-use, offering permanent product protection



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