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SAFETY, SIMPLICITY, AND SHELF LIFE THANKS TO **10K OTR FILM.**

10K OTR film (10,000 Oxygen Transmission Rate), is a food-sealing film that we use at Kvarøy Arctic. It makes seafood safer, reduces waste from spoilage, is easy to work with, and significantly reduces cleaning at mealtime. The film is breathable (oxygen-permeable), allowing food to be sealed away safely from environmental contaminants like bacteria, dust, water, dirt, chemicals, and more. Oxygen, which is able to pass the barrier, helps prevent anaerobic bacteria growth. As a result, this prevents the production of anaerobic bacteria by-products, like Botulinum neurotoxin, which is the toxin responsible for botulism. The 10K OTR film also increases shelf life by reducing the amount of oxygen available for bacteria, and makes mealtime clean-up a breeze! Now that's the pinnacle of seafood care, and most importantly: peace of mind.

 POINT OF ORIGIN
66° NORTH / 12° EAST

GLOBALG.A.P.