



Oxygen Absorbers Packets for Jaggery Storage

During the [packaging of jaggery](#) or the jaggery powder, excess oxygen can be stored with it and spoil the shape, taste and colour of the food. Here the oxygen absorbers take charge. Oxygen absorbers for jaggery powder storage avoid damaging it. The absorber is certified and will never react or spoil the jaggery powder.

Oxygen Absorbers,” which offers the perfect solution for all packaging issues against the growth of oxygen, the proliferation of bacteria and spoilage, mold, and fungus. Oxygen Absorbers are added to any enclosed packaging aid to remove or decrease the level of oxygen in the package.

Sorbead India's oxygen absorber- "[OxySorb](#)" for food storage, preserves the freshness, flavour and structure by eliminating oxygen from the packed products. Our **OxySorb absorbs 98% of oxygen** from the product keeping its entire nutritive value intake, and it can be used in vacuum-




HAVE ONLY THE SWEETNESS, NOT THE BITTERNESS


WITH **OXYSORB** EXCLUDING MOLD, LUMPS AND COLOUR CHANGE FROM

JAGGERY



AVAILABLE SIZES: 20 CC, 50 CC, 100 CC, 200 CC, 500 CC, 1500 CC AND 3000 CC

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sealed and manual-sealed packaging.