

**Wonderkeep\*<sup>1</sup>**

Type	Size	Oxygen Absorbed ml.	Absorption Hours at 20°C to 25°	Features	Suggested Applications
RPD	15 thru 50	15 thru 50	12 to 48	Regular type suitable for food with relatively low moisture	Dried food, nuts, pharmaceuticals, grains
RPB	100 thru 300	100 thru 300			
LPD	20 thru 50	20 thru 50	6 to 14	Quick type and is water/oil resistant, suitable for frozen foods	Fruit cakes, salami sausages
LPB	100	100			
LPB	150 thru 300	150 thru 300	14 to 36		
EPB	100 thru 300	100 thru 300	5 to 12	Very quick type suitable for the foods susceptible to spoilages and mold growth	Pound cake, cakes with high moisture
XD	20 thru 50	20 thru 50	18 to 30* <sup>2</sup>	Suitable for non oily foods with very high moisture	Pasta
XB	100 thru 300	100 thru 300			
XAD	20 thru 50	20 thru 50	18 to 30* <sup>2</sup>	Suitable for foods with oil and very high moisture	Cheese, pizza
XAB	100 thru 300	100 thru 300			
K	20 thru 500	20 thru 500	18 to 30	Non metallic absorber and is metal detector safe	Raw ham, pizza

\*<sup>1</sup>All the types shown in this table are on a roll or a belt and they are also available in separate sachets.

\*<sup>2</sup> When used on the foods with more than Aw 0.85

A separate sachet type Wonderkeep can absorb up to 2,000 ml of oxygen.