



» 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

www.avient.com



Copyright © 2020, Avient Corporation. Avient makes no representations, guarantees, or warranties of any kind with respect to the information contained in this document about its accuracy, suitability for particular applications, or the results obtained or obtainable using the information. Some of the information arises from laboratory work with small-scale equipment which may not provide a reliable indication of performance or properties obtained or obtainable on larger-scale equipment. Values reported as "typical" or stated without a range do not state minimum or maximum properties; consult your sales representative for property ranges and min/max specifications. Processing conditions can cause material properties to shift from the values stated in the information. Avient makes no warranties or guarantees respecting suitability of either Avient's products or the information for your process or end-use application. You have the responsibility to conduct full-scale end-product performance testing to determine suitability in your application, and you assume all risk and liability arising from your use of the information and/or use or handling of any product. AVIENT MAKES NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, either with respect to the information or products reflected by the information. This literature shall NOT operate as permission, recommendation, or inducement to practice any patented invention without permission of the patent owner.