

# BENEFITS



## 1. Increase the bottom line of your business using smart packaging

- Reduce your internal stock losses by up to 50% by extending the shelf-life of your products.
- With a product that lasts longer, you will be able to reach your customers with more time to sell the product and thus reduce product returns.
- Avoid stock sales due to short shelf-life at the point of sale.

## 3. Protect your brand by reducing final consumer complains



- Bad smell, color or texture can affect the first impression that your customer has when opening your product. Keep the initial organoleptic levels for longer.
- Fewer microorganisms mean a safer product for your consumers.

## 2. Use our natural biotechnology to control microorganisms

- The Copperprotek® microparticle is composed of 100% food grade copper salts.
- With a high bioavailability of ions that naturally eliminate microorganisms that decompose the food.



## 4. Increase the biological safety of your food

- Copperprotek® biotechnology maintains food quality, despite breaks in the cold chain.
- Decreasing stock losses due to transport and storage.



**¡Contact us!**



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