



## High-Performance Anti-Fog Masterbatch for HPP Trays

Clear product visibility is critical in ready-to-eat and hot-filled food packaging. In HPP trays exposed to heat, moisture condensation can quickly impair visibility, particularly during microwave reheating or hot-filling processes, where standard anti-fog solutions may lose effectiveness.



**AF9963PP EU** is a high-performance anti-fog masterbatch developed specifically for HPP trays, designed to maintain clear visibility during microwave use and other elevated-temperature conditions common in ready-meal and hot-fill applications.



**Control -  
No Anti-Fog**



**HPP  
Anti-Fog  
Masterbatch**

### Key Benefits

- ✓ **Stable Hot-Fog Performance:** Designed to remain effective during hot filling and microwave reheating.
- ✓ **Clear Product Visibility:** Helps maintain a transparent tray surface, allowing consumers to clearly see food quality and freshness.
- ✓ **Food-Contact Compliance:** Formulated to meet major global regulatory requirements for food packaging, including FDA and EU standards.

### Applications

**Ready-to-Eat Meals** - HPP trays intended for microwave reheating

**Hot-Fill Packaging** - Containers for soups, sauces, and other products filled at elevated temperatures.

### Supporting Sustainability Goals

- ✓ **Food Waste Reduction** - Clear visibility helps consumers assess product freshness, supporting more informed purchasing and reducing premature disposal.
- ✓ **Recycling Compatibility** - Designed to be compatible with standard PP recycling streams, keeping HPP trays fully recyclable.
- ✓ **Material Efficiency** - High-potency formulation enables low let-down ratios, reducing additive usage and supporting efficient logistics.