

FRESH FOOD PACK



247 Pack Fresh

With 247 Pack,
your food will stay fresh for longer

Beyond Debbie Meyer

 What Debbie Meyer doesn't have

 247 PACK does



Biodegradable



UV Blocking



Water Adsorption

FRESHPACK.

www.freshpack247.com

Same Plastic Bags? **247 PACK is Different!**



Fresh Keeping for Long, Long Time of Period

Disposable plastic bags used to store food are essentially need, but they pollute the environment.

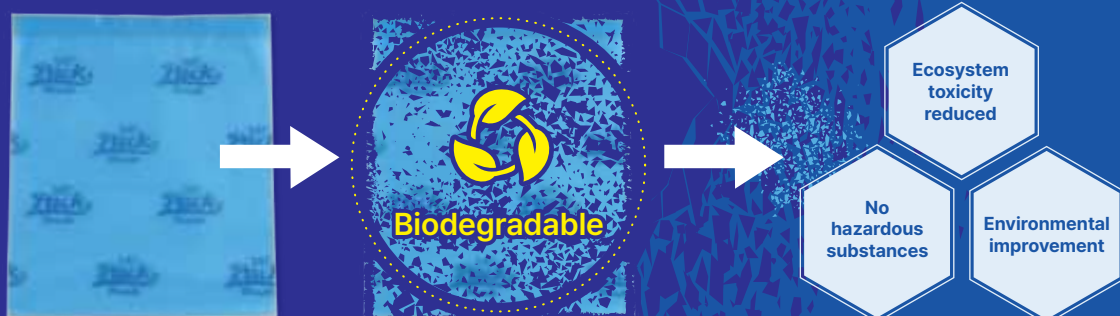
These eco-friendly plastic bags are multi-use functional, washable and reusable covers to keep food fresh for a long time.

It is good for both the environment and the home economics as you can reduce food waste and save food cost.

Experience Fresher and healthier daily life with 247 PACK!

Eco-friendly Biodegradable Plastic Bag

Regular plastic bags take over 100 years to break down. You can help protecting the environment by choosing eco-friendly products that oxidize and biodegrade upon disposal, returning to nature if you have no other option but use plastic bags.



247 Pack

Patent No.: 10-2023-0058890



247 PACK is a product consisting of a patented film for preserving food freshness and a patented method of manufacturing the same.

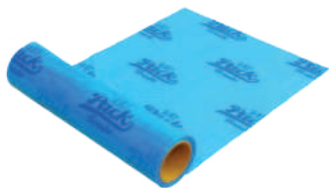
Home



■ Zipper Bag

Can store food for prolonged period with Zipper locks.

Size : (Small) 20×25cm / 20 sheets / 2 L
(Medium) 25×30cm / 20 sheets / 4 L
(Large) 30×35cm / 20 sheets / 6 L



■ Roll

Easy to store/use due to tear-able Roll shape

Size : 25×35cm / 80 sheets / ~3.6 L



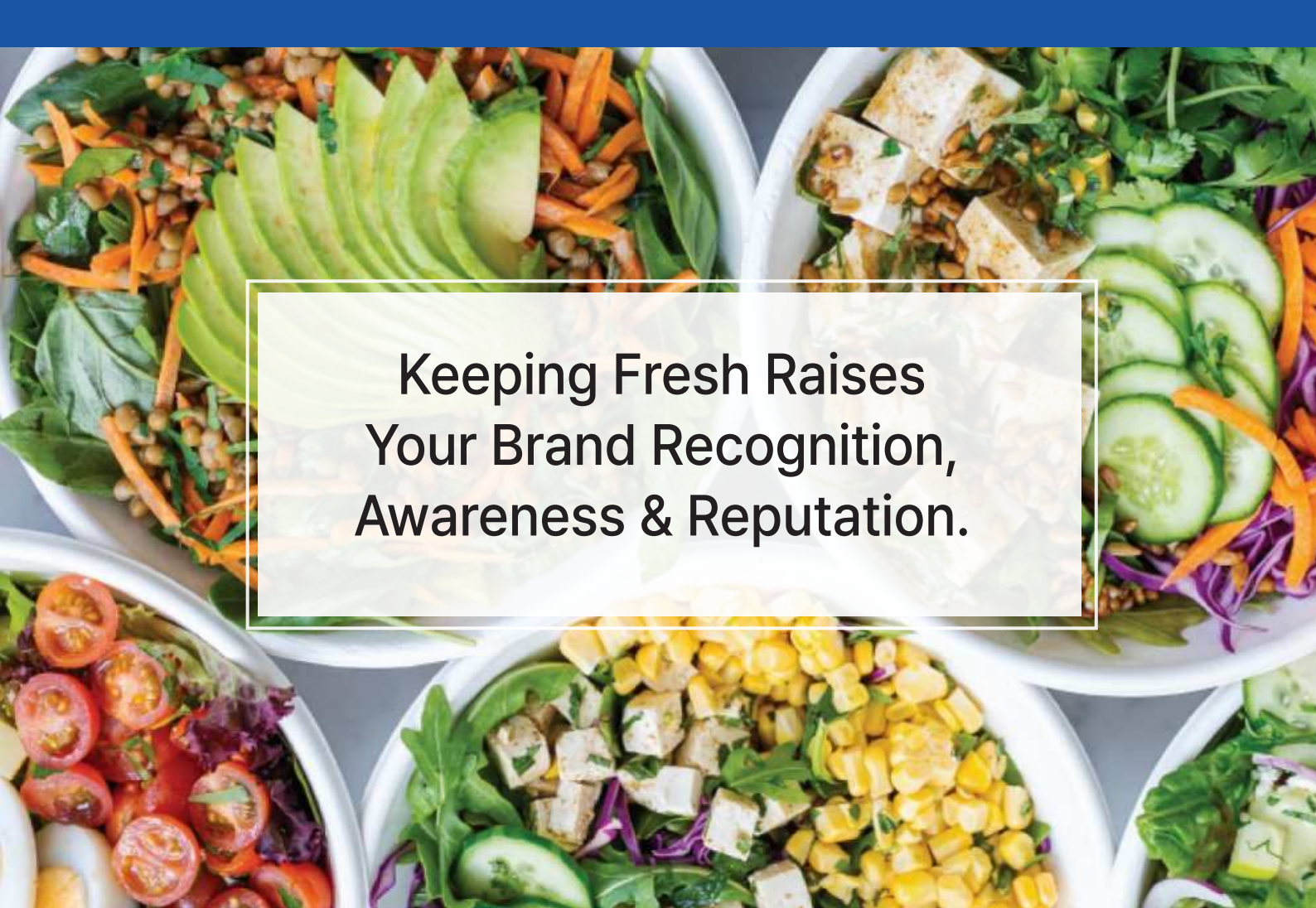
■ Envelope (Large Capacity)

Can store ingredients too big for Zipper bags and Rolls

Size : (Medium) 20×10×50cm / 5 sheets
(Large) 26×14×56cm / 5 sheets

Industry

- OEM orders
- Name can be changed
- Available in fabric form



**Keeping Fresh Raises
Your Brand Recognition,
Awareness & Reputation.**



Safe Transport of Fresh Foods

It is important for food production & logistics to maintain freshness until it is served to consumers. 247 PACK slows down the deterioration of food during manufacturing and distribution and maintains freshness for a longer period of time, helping you reduce food costs, food storage costs and losses.



The reason why it is necessary for Production,
Packaging, and Transportation!

The Consumers chooses the **FRESH** products.



It is differentiated with other companies By keeping the products fresh until sold and reducing net loss.



**Freshness is important
when deciding which
product to buy.**

Freshness

Taste

Price

*Major factors in Consumers' purchase (note)

Maintaining freshness increase the trust on the Brand,
and thus result in increase sales and return of customers.

- ☑ When you are worried about the freshness during transport
- ☑ When you want to differentiate yourself from competitors
- ☑ When you are worried about the freshness because of Box and Temperature

Solve it with 247 PACK!

Saving food waste costs

247 PACK

By extending the keeping fresh period of foods with short shelf life such as bread, meat, tofu, and bean sprouts, discarded products can be reduced.



OEM Order Available

- OEM orders
- Name can be changed
- Available in fabric form



Customization Example



Do you freeze expensive food ingredients?

Have you ever had the experience of storing too many food ingredients in the freezer for one use or leaving them on the storage and having to throw them all away?

Keep them fresh now!

Even large-capacity food ingredients can be kept fresh.



Ingredients spoil quickly!



The reason why the plastic bag swelled and the food spoiled:
Ethylene gas.

- naturally generated during the ripening process of all food materials such as vegetables and fruits.
- As the ethylene gas released in this way is re-absorbed into the food material
- ripening is accelerated.

Before Ripening and Withering

247 Pack



Absorbs and decomposes the ethylene gas

Antibacterial and deodorant functions to suppress the spread of bacteria

Anti Fungal, UV Prevention

Delay in rotting and fermentation of food products



Passed the product safety test of an international certification body

247 PACK

SGS

SGS is the world's leading inspection, verification, testing and certification company. It is recognized as the international standard for quality and integrity.

Founded in 1878, SGS has advanced Europe's grain trade by providing innovative inspection systems to the agricultural sector.

In 1919, the business was registered in Geneva as Société Générale de Surveillance. Since its beginnings as a grain inspection station in 1878, SGS has been an industry leader.

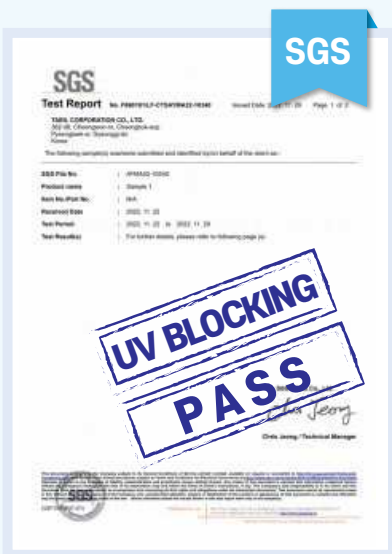


Inspection	Testing
Their world-leading comprehensive inspection and verification services, including at-shipment, trade condition and weight checks, help you control quantity and quality and meet relevant regulatory requirements across multiple geographies and markets.	Their knowledgeable and experienced personnel test product quality, safety and performance against health, safety and regulatory standards, reducing risk and reducing time-to-market through its global network of testing facilities.
Certification	Verification
Certification proves that your product, process, system or service conforms to national and international standards, regulations or customer standards.	Demonstrate that products and services comply with global standards and local regulations. Combining global service coverage with local knowledge, unrivaled experience and expertise in virtually every industry, they cover the entire supply chain from raw materials to final consumption.

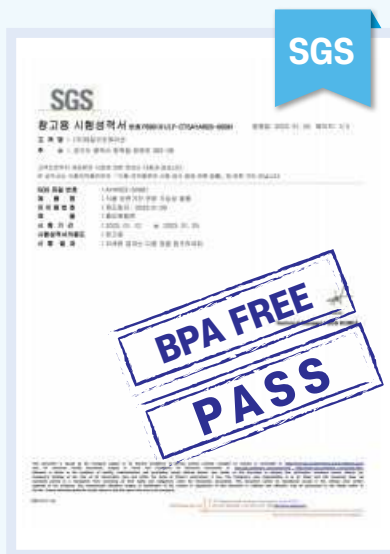


Safety comes first Test Reports

Acquired SGS test reports for safe use



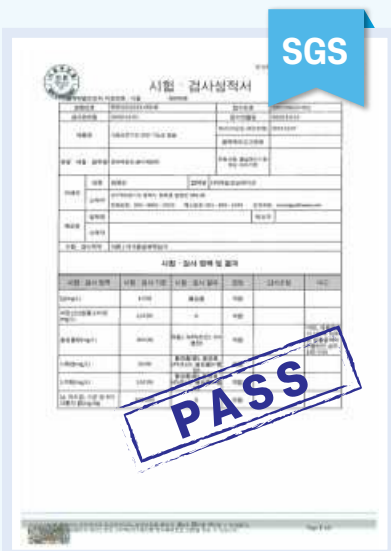
UV Blocking



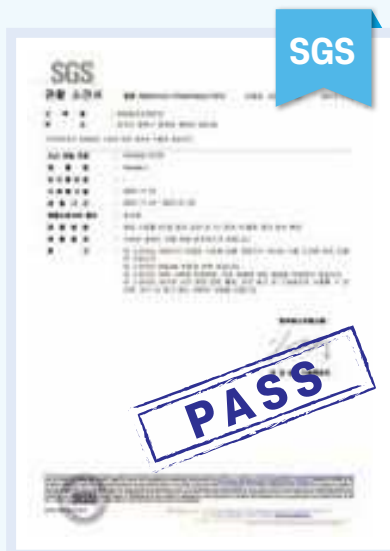
BPA Free

**Free of bisphenol A,
an environmental hormone**
What is BPA?

Bisphenol A (BPA) is an industrial chemical that is added to many products, including plastics, food containers such as canned food, and household items. Bisphenol A is known to permeate into food or beverages in the container where it is added, penetrate into our body, and act as an endocrine system (hormone) disruptor. It can adversely affect not only adults but also the brains of infants and fetuses. This substance is suspected of being related to type 2 diabetes, cardiovascular disease, and obesity.



Quality for food



Storage testing



Inhibition of bacterial growth

Fresh to the end!

Freshness test

The result of comparative testing of pork meat, green onions and onions purchased on the same day in the same environment
(Inspection agency: SGS)

Pork



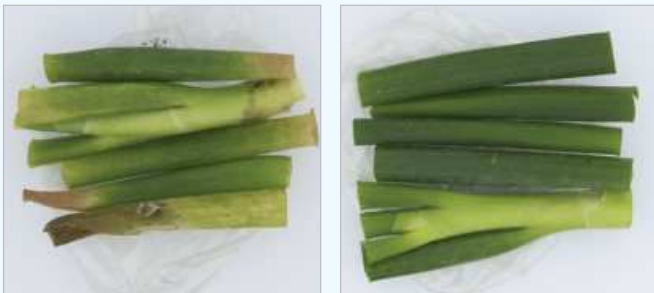
Test Period: 6 days (4°C)

Strawberry



Test Period: 10 days (4°C)

Green Onion



Test Period: 25 days (15°C)

Onion



Test Period: 31 days (4°C)

Lettuce



17 days (4°C)

Spinach



15 days (4°C)

Grapes



21 days (15°C)

Paprika



25 days (4°C)

Pear



30 days (15°C)

Bread

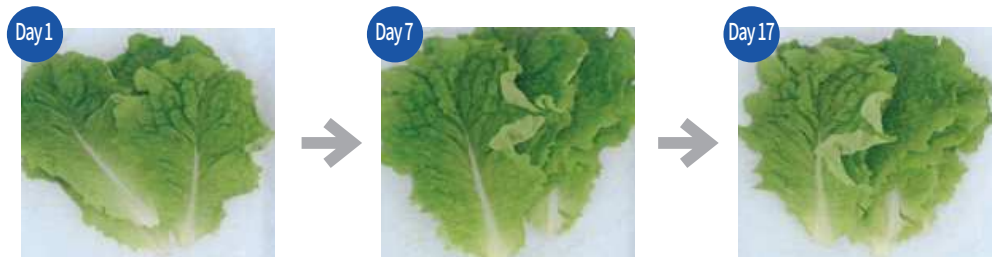
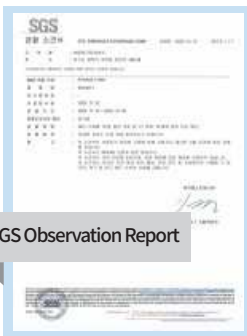


14 days (15°C)

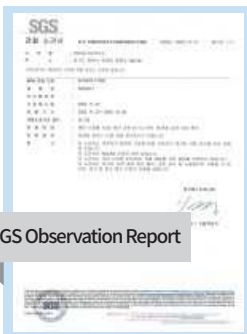
Long-term storage freshness test

- Trial period: 10 to 41 days
- Storage temperature: Refrigerated 4°C~15°C
- Maximum storage period is based on product value (may vary depending on usage environment)
- Maximum test period 41 days (in case of exceeding 41 days, comparison sample cannot be measured)

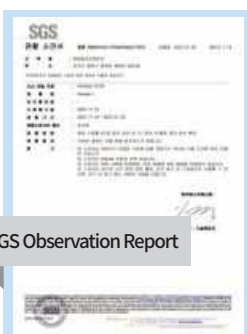
Category	Sample	Max. Storage	Storage Temp.
Vegetables	Kale	6 days	4°C
	Onion	31 days	4°C
	Lettuce	17 + days	4°C
	Spinach	15 + days	4°C
	Paprika	25 + days	4°C
	Green Onion	26 days	4°C
Fruits	Strawberry	10 + days	4°C
	Pear	30 + days	15°C
	Grapes	21 days	15°C
	Banana	7 + days	15°C
Meats	Pork Neck	6 days	4°C
Others	Bread	14 days	15°C
	Pickled Sesame Leaves	41 days	4°C



As a result of observation while keeping the sample under prescribed conditions for a certain period of time, the original properties and colors of lettuce were maintained intact until the 13th day.



As a result of observing and storing the sample under prescribed conditions for a certain period of time, the original color, texture, and appearance of the onion were maintained intact until the third day. On the 6th day, discoloration was observed in the cut section of the onion, which was maintained without significant change until the 13th day.



As a result of observing that the sample was stored under prescribed conditions for a certain period of time, the original color, texture, and appearance of pickled sesame leaves were maintained intact until the 41st day.

Revolutionary Preservation Solution

247 PACK never wastes your money again on fresh produce that go bad the next day.

Mind-breaking Actual Examples



Try using it like This!

247 Pack can be Zipper Bag, Roll, and Large Capacity Bags depending on the Occasion.



Food needed for outdoor activities



Frozen meat or fish



Bulk purchased fruits and vegetables



Ingredients for single-person households



Meal kits, salads, etc.



Bulky foods



Pet foods



Herbs and Flowers

Eco-friendly plastic bag, **247 PACK**



Reusable & Washable **is not disposable**

It is an economical product that can be reused semi-permanently by washing with dish detergent.

It maintains freshness and **reduces food waste.**

It is also useful for single-person households as you can keep food fresh.

Eco-friendly biodegradation **Natural decomposition that saves the earth**

It is a natural decomposition product that decomposes into water and carbon dioxide within 3 months to several years when discarded after reuse and returns to nature.

Biodegradable product approval test

Symphony (UK listed company)

- Established in 1995
- Owns global brands d₂w, d₂p, d₂t
- Official listing since 2000 - LSE (London Stock Exchange) SYM (LON)
- ISO:9001 and ISO:14001 certified
 - d₂w - dropin technology - biodegradable plastic
 - d₂p "designed to protect" - enhances plastics - antibacterial and antiviral
 - d₂t - protection against counterfeiting
- Export to nearly 100 countries
- d₂w added to more than 200,000 tones of plastic per year
- QMS-BSI ISO9001 and 14001 QMS certification
- Scope: operation, PD, R&D, laboratory, test, configuration design
- Founding member of Biodegradable Plastics Association
- Contributes to international standardization in relation to biodegradable materials, packaging materials, and plastics



Routine end product testing

Testing required for approval of all d₂ w OBD products

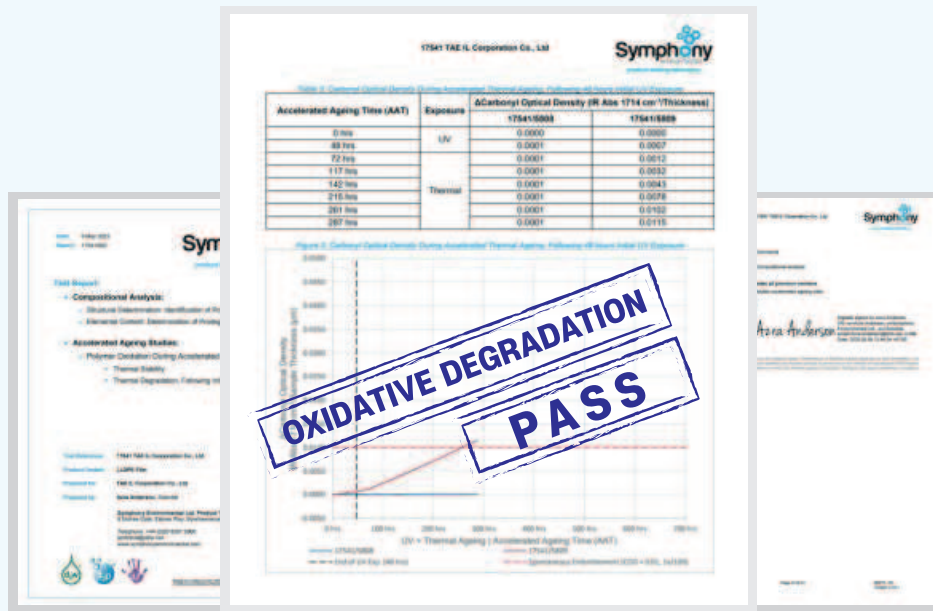
Biodegradable catalyst	<p>X-ray fluorescence spectroscopy (XRF) confirms that oxidatively biodegradable additives are contained in plastic products</p> <ul style="list-style-type: none"> • Instant QC test - 1 minute • Benchtop ED-XRF system for high-throughput sample testing • Handheld ED-XRF for mobile inspection and QC
Decomposition	<p>Accelerated degradation test to determine if an oxidative biodegradable additive is effective in promoting degradation</p> <ul style="list-style-type: none"> • Accelerated fluorescence UV aging (ASTMD5208) and accelerated thermal decomposition (ASTMD5510/D7444) • Observed and demonstrated polymer degradation according to exposure period by infrared spectroscopy (ISO10640) • Proof of the principle of abiotic degradation briefly outlined in ASTM6954 (Step 1)
Stability	<p>Accelerated stability testing to ensure that the product is stable under storage conditions</p> <ul style="list-style-type: none"> • Accelerated Thermal Ageing (ASTMD5510/D7444) • Polymer stability monitored and demonstrated throughout exposure period by infrared spectroscopy (ISO10640)

Biodegradation evaluation

- OBD sample disassembled in Tier 1
- Carbon dioxide evolution test (ISO14855 = ASTMD338)
- Tier 2 requires 60% carbon evolution within 24 months
- Sample proves 88.86% biodegradation within 121 days

Eco-friendly Biodegradation Test Reports

Eco-friendly Biodegradable Products – Symphony Testing Completed



Oxidative Degradation Testing (UV Pyrolysis Assessment; ASTM D6954)



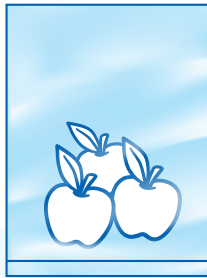
Symphony's Approval Certificate for Biodegradable Resin

Reusable 247 PACK

How to Use

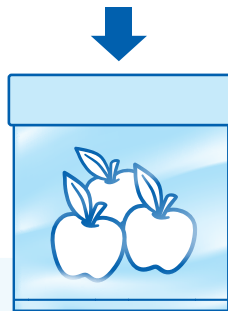
It is manufactured for food and can be used immediately after purchase.

01



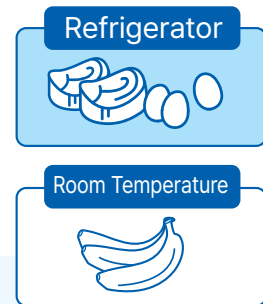
Put fresh ingredients into the bag.

02



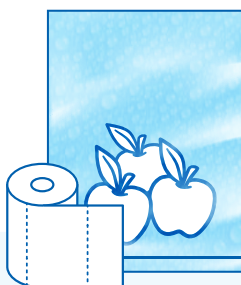
Fold the opening and roll it up.

03



Please store food according to the storage temperature.

04



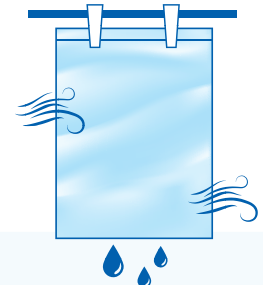
If it becomes damp during storage, wipe it with a kitchen towel.

05



Please wash with water after use. (detergent can be used)

06



Reusable after drying.

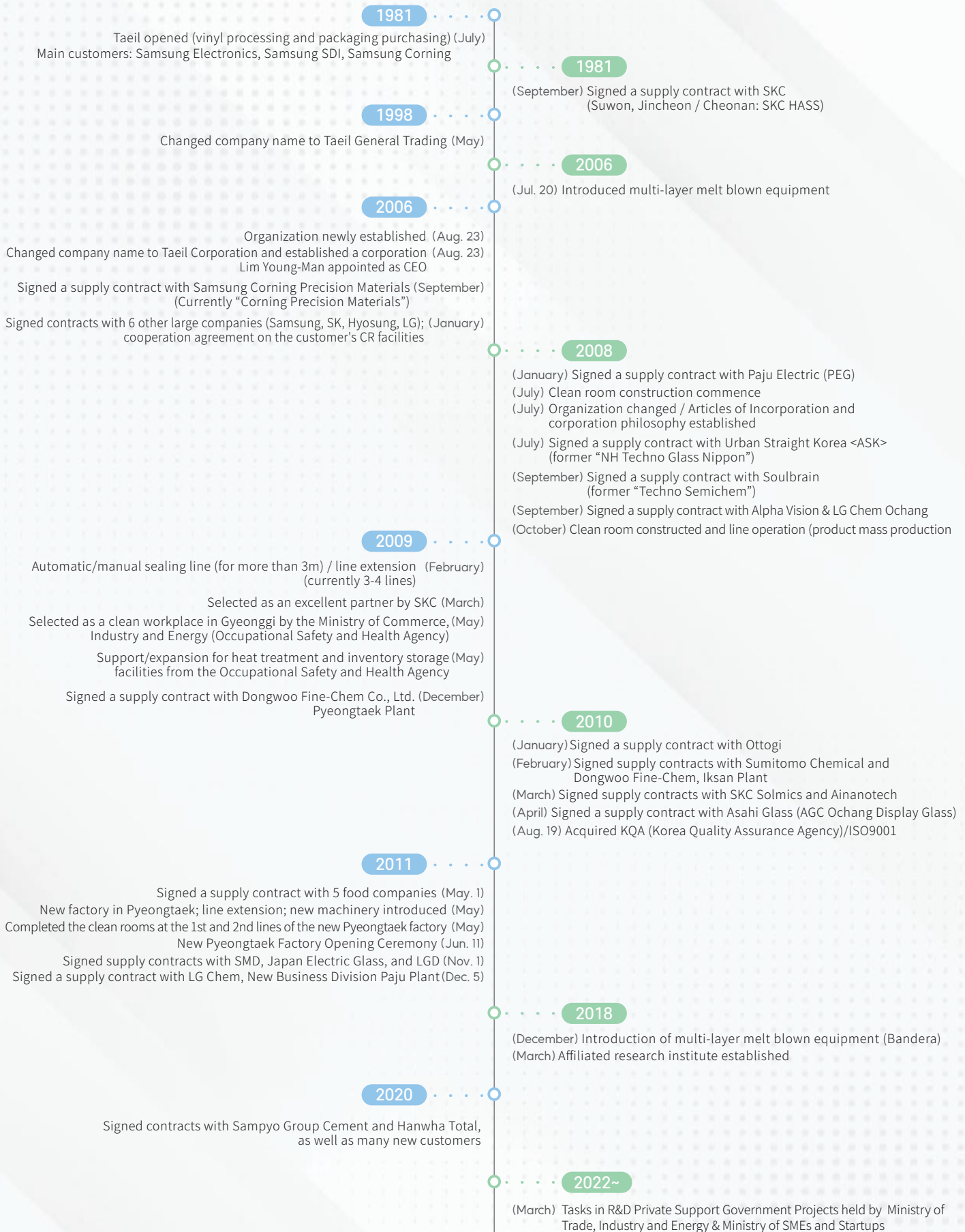
Better than Anything

247 Pack

Product Name	Debbie Meyer GreenBag	247 PACK
Raw Material/Product	Imported	Country of Origin: Korea (patent pending)
Recyclable	Reusable	100% recyclable & reusable
Biodegradability	None	99% biodegradable
Composition	Zeolite	Nano-particle oxidative + Zeolite + Barrier coating
UV Blocking	None	UVI
Water Adsorption	NO	YES
Antifungal	Slightly	Kills 99% of germs
Keeping Freshness	Only adsorbs large particle ethylene gas	Adsorptive decomposition of ethylene gas with small particles

* COMPARISON BETWEEN DEBBIE MEYER (ONE OF THE BEST COMPETITORS) AND 247 PACK

Company History






FRESH FOOD PACK

FRESHPACK.

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