



At Kadokia International, we believe packaging is the key to preservative-free freshness.

Our specialty is understanding the effect of oxygen, moisture, and UV decay on packaged products. With the increased attention on preservative-free and organic goods, there has been significant pressure on manufacturers and retailers to provide these highly demanded products to the public without incurring significant loss to inventory from decay. We have created our line of custom solutions with this issue in mind. Our combination of laminated and coated film often provides >98% barrier from moisture and oxygen. Our acrylic laminations provide almost total UV protection to help products retain their vibrant color.

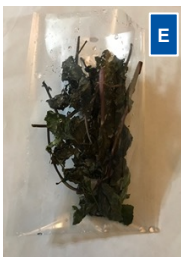
Below, you will find some examples of our film and custom pouches in action. We hope that you reach out to us with any questions – we are happy to help you reach your product goals!



Images A&B: Fresh produce packaged in custom KI-LAMI bags. These provide high moisture and oxygen barrier to keep greens looking farm fresh, and ensure quick sale.



Images C&D: Comparison images of similar herbs stored in non-barrier packaging after a few days. The produce quickly develops fog within the bag. The herbs begin to develop wilting and are quickly taken off the shelf.



Images E: Additional example of mint herbs stored in non-barrier packaging. The herbs have developed significant wilting within 6 days of refrigeration.



The following case highlights the power of barrier packaging. Our partners often struggle with inventory decay, especially in the fresh produce sector. Retailers have to incur losses in inventory, or returns from disappointed customers.

These chili peppers have been stored under identical refrigeration conditions, and purchased from the same source. There is an obvious difference in level of decay at the 2 week mark. This is primarily due to the extremely low transference of oxygen and moisture into the interior of the packaging, which are the main drivers of decay.

These are the same drivers of decay that affect dry goods, spices, candy, and even metal jewelry that suffers from oxidation.

Non-Barrier Packaging



↓ **43% moisture loss**

Barrier Packaging



↓ **0.1% moisture loss**

**Let us help your products reach the next level of
freshness and shelf life! Contact us at
info@kadakiainternational.com for a free consultation.**