

NanoPack Inc.

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news release

For Immediate Release

November 9, 2010

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NanoPack Coatings Expand Significantly to Include Meat & Cheese Packaging

Environmental & Economic Benefits Accompany Patent Pending NanoSeal™ Oxygen Barrier

Wayne, Pa. – NanoPack Inc., a developer of proprietary barrier coatings used in packaging processed foods, has announced the approval of its NanoSeal™ technology for use in the growing meat and cheese markets within the United States' food industry.

The patent pending oxygen barrier from NanoPack can be used for indirect food contact in accordance with the regulations administered under the FD&C Act (Federal Food, Drug and Cosmetic Act) by the U.S. Food and Drug Administration.

“We began our NanoSeal™ research in 2005, and introduced our first commercial products two years ago,” explained Howard Kravitz, president and CEO of NanoPack. “What’s really noteworthy about our latest achievement is that we now provide a clear barrier coating for meat and cheese packaging with excellent barrier properties as well as significant economic and environmental advantages.”

Current structures used in meat and cheese packaging incorporate PVdC (polyvinylidene chloride), which is environmentally abusive. “The chlorine given off by PVdC combines with moisture in the environment and forms hydrochloric acid, during the manufacture of coated films

and later in landfills. Thus, the elimination of chlorine-bearing PVdC reduces processing and disposal concerns.

“Additionally, while EVOH (ethylene vinyl alcohol) is also a good barrier, more than 50 times of it is required for comparable barrier, at a higher cost,” according to Kravitz.

“We look forward to working with converters in providing this unique coating in their day-to-day applications, and expanding our products to the packaging and converting industries.”

The patent pending NanoSeal™ technology also provides flavor and aroma barriers - - a topic of growing interest in the packaging industry today. Applicable markets include spices and coffee, while NanoPack’s technology is already being used in ‘dry’ packaged products including nuts, crackers, cookies, confectionaries and mixes.

The environmental benefits of NanoSeal™ are also enhanced by economics: less material is used to achieve better barrier than PVdC, EVOH and polyvinyl alcohol (PVOH). Technical details about NanoSeal™ are at the website: [http://www.nanopackinc.com/pdfs/NanoSeal\(tm\)WhitePaper-April10.pdf](http://www.nanopackinc.com/pdfs/NanoSeal(tm)WhitePaper-April10.pdf).

The initial announcement of the NanoSeal™ accomplishment regarding meat and cheese packaging was made via a sneak preview at the 2010 PACK EXPO International exhibition in Chicago.

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