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## Antimicrobial innovations awarded

By FoodProcessing Staff  
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French packaging company **Pylote** has collected another award for its innovations providing antimicrobial protection in the pharmaceutical and food industries.

Pylote's **PYCLEARTM PROTECTION** and **PYCLEARTM PRESERVATION** both involve the integration of mineral and green microspheres directly into the final product materials. This means no change is needed in packaging nor in existing manufacturing processes.

**PYCLEARTM PROTECTION** replaces the antimicrobial preservatives used in many pharmaceutical and cosmetic specialties, while **PYCLEARTM PRESERVATION** can be used to reduce additives and prolong the shelf life of products in the food industry. One of the main added-value contributions of this innovation for the consumer is the capacity to reduce food wastage. It is mainly suited to food products where the shelf life prolongation effect is directly integrated into the preservative product (ie, plastic between two salmon slices) due to the Pylote's antimicrobial effect.

Pylote has just collected the Small & Medium Enterprises Packaging Award 2016 at the French Packaging Awards ceremony in Paris.

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