

Carbon and food: A healthy and profitable combination

Activated carbon is effective in preserving the flavor and firmness of food in your fridge. It also prevents odors of various foods mixing to produce undesired flavors.



It prolongs the life of your fruits and vegetables by slowing their ripening.

Food also avoids taking on the flavor of the packaging it is in, including cardboard boxes and plastic containers.

Carbon eliminates the need to air-out your fridge because it adsorbs odors.



When food in your fridge has spoiled, carbon helps prevent the contamination of your fresh produce.

Mac B Mass activated carbon is used in food storage facilities and warehouses or food processors that handle produce like apples and meat etc.

Carbon has the same advantages for your fridge at home as well as for food-storage facilities. The benefits listed above apply in both cases.