KEEPING FOOD FRESH

This sustainability story is one of many that shows how Olin products, technologies, ideas, and people are having a positive impact on our world.

SUSTAINABILITY CHALLENGE

- Keeping food fresh for longer periods of time is key for modern lifestyles.
- Without proper packaging, food often spoils quickly and is wasted.
- According to the United Nations, roughly 1.3 billion tons of food produced in the world is wasted each year.

OLIN’S SOLUTION

- Olin’s vinylidene chloride monomer (VDC) is used to make polyvinylidene chloride (PVDC) resins, which are used in a number of food packaging applications worldwide, including barrier films and paper substrates.
- These products help keep foods fresher longer by protecting them from moisture, oxygen and oil and fat permeation.

POSITIVE IMPACT

- Olin materials help produce packaging that keeps food fresh longer and minimizes waste.

Olin is the leading supplier of chlorinated organic products. These products are the building blocks of packaging materials that keep food fresh and prevent waste!
As we continue on our sustainability journey, we invite you to follow our progress at www.Olin.com.