

Moxiyo®



The Organic and Natural Way to Extend Freshness



- Absorbs Oxygen & Creates Natural CO₂
- **SAFE! Non-Toxic**
- **Certified Organic**
- **USDA & FDA Approved**
- **Made in the USA**
- **All Natural Food Grade Product**

Moxiyo

- Reduce oxygen to eliminate bacteria growth
- Convert oxygen to natural, atmospheric CO₂ which preserves fresh and packaged foods
- Prevent growth of aerobic pathogens and spoilage organisms, including molds
- Extend shelf life of packaged products
- Inhibit mold in natural cheeses and other dairy products
- Eliminate or reduce the need for preservatives
- Active ingredients are GRAS and are approved by USDA & FDA
- Moxiyo DOES NOT contain metal or iron, it will pass through metal detectors

Use to maintain freshness of packaged foods: beef jerky, dehydrated fruits & vegetables, dog food & treats, flour tortillas, cheese & dairy, flour & grains, food storage, etc.



Moxiyo reduces bacterial growth by producing a steady stream of carbon dioxide (CO₂ gas), which “wraps” itself around fresh & packaged foods. This CO₂ gas has bacteriostatic properties, which creates an envelope that enhances food preservation. As a result, foods last longer and are more shelf stable.



FDA
Approved

USDA
Approved



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www.moxiyo.com