

ABOUT OXIPACK

Creating an efficient leak detection solution that ensures less waste and costs less is, in a nutshell, what we do for our clients. Our inventors are specialists, continuously seeking out that perfect solution. Worldwide, food processing and pharmaceutical enterprises come to us for advice and the equipment to get the job done.

Oxipack is the expert in leak detection, which concerns many packings such as food, pharma and pet food. We also know all about sealing techniques, mechanical engineering equipment and electrical engineering, all ingredients when delivering solid advice and a sophisticated approach for your quality control.

Oxipack's unique testing method removes the need for water trays or the use of traceable gasses such as helium for testing your packaging. Our exclusive testing system will detect even the smallest pressure difference in any flexible measuring space. Clean, dry and, best of all, meticulously precise. Thanks to our robust design and testing method, the leaks, which would take days to become noticeable, are identified in less than 30 seconds. We are keen to continue developing as a recognised knowledge partner for the packaging sector in the field of leak detection – both for new and existing packaging concepts, within Europe and well beyond.

I'M SERGE, ONE OF THE OXIPACK FOUNDERS. OXIPACK SPECIALISES IN NON-DESTRUCTIVE LEAK DETECTION WORLDWIDE. WE AIM TO DO THIS WHILST AVOIDING WASTE!



WE BELIEVE IN A WORLD WITHOUT WASTE

To this end we have established the Oxipack Zero Waste Foundation. We endeavour to fly less, work more efficiently and have a policy not to divert resources to unnecessary purchases. Through our Zero Waste Foundation we enhance our contacts and collaboration with universities, as well as other sustainable initiatives.



Everything we do is aimed at achieving Zero Waste. For us this is an all-encompassing goal: from the solutions we develop for you to reduce the volume of products you discard, to minimize our own waste flow. We continuously search for opportunities to reduce and prevent waste.

