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For Immediate Release

NatureSeal® Adds to its Product Line of Fresh-Cut Fruit Preservation

WESTPORT, CT (August 15, 2010) –As the fresh-cut fruit industry continues to evolve, NatureSeal stands out as one of the constant leaders in innovation. NatureSeal has added to its family of products with the launch of a new formulation called NatureSeal GU-1 for freshly sliced fruits. This new product extends the shelf-life of fresh cut fruits for up to 21 days by inhibiting discoloration, while simultaneously maintaining freshness and flavor. The ingredients dissolve easily in water and are “Generally Recognized as Safe” (GRAS). NatureSeal GU-1 has extended NatureSeal’s reach of use to a number of different fruits. The list of fruits includes apples, dragon fruits, citrus fruit, guava, kiwi, limes, papayas, nectarines, and apricots.

NatureSeal began as a joint development by Mantrose-Haeuser Co., Inc., the parent company of NatureSeal, and the United States Department of Agriculture to preserve freshly sliced apples. Today, NatureSeal’s family of products continues to expand to allow freshly sliced fruits and vegetables to maintain natural taste, texture, and color. NatureSeal products are propriety blends of vitamins and minerals that are FDA-approved. For more information, please visit www.natrueseal.com.

About NatureSeal

NatureSeal, Inc. is a subsidiary of Mantrose-Haeuser, Co., Inc., headquartered in Westport, Connecticut. Mantrose is a world leader in edible film coatings for the pharmaceutical, confectionery and agricultural industries. The first NatureSeal formulation was co-developed and patented with the USDA.