

What is NatureSeal®?

NatureSeal is a patented blend of GRAS (Generally Recognized As Safe) vitamins and minerals that extend the shelf life of fresh-cut produce, up to 14 days. By inhibiting respiration and the oxidation process, shelf life of fresh-cut produce is extended.

Which aspects of shelf life extension does NatureSeal protect?

NatureSeal maintains the natural texture and color of fresh-cut produce for up to 14 days, without altering the flavor.

What produce items can be treated with NatureSeal?

The NatureSeal for Home Use line protects, apples, pears, stone fruit, carrots, celery and avocado/guacamole.

What effect, if any, do our NatureSeal products have on microbial growth?

Most NatureSeal products do not control microbial growth. Testing shows that a slowing of the microbial growth is somewhat achieved but not significant. Discard refrigerated, treated cut produce after effective date. Discard treated cut produce if left unrefrigerated for more than 8 hours.

How are NatureSeal products applied?

The cut produce is dipped in a solution of NatureSeal and water. In addition, in certain applications NatureSeal can be used as a dry ingredient (i.e. guacamole).

Does NatureSeal affect the taste of fresh-cut produce?

No, NatureSeal does not impart any aftertaste. We have received gold medals from The American Masters of Taste acknowledging that we offer a high quality product that solves the oxidation issues with sliced produce, while not altering the flavor profile.

How is NatureSeal packaged and what is the shelf life?

NatureSeal is available in a dry, powdered form. When properly stored away from excess light or moisture, NatureSeal will last 1-3 years.

Which factors can affect the results of using NatureSeal?

- Produce variety and whole fruit quality has a major impact on performance. You must start with high quality produce in order to yield quality cut fruit.
- A sharp cutting blade is necessary for optimal results.
- Proper sanitation practices should be implemented.