



For Immediate Release

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Another Hot New Trend in Fresh-cut Produce

Westport, CT (May 30, 2017) NatureSeal, Inc. continues to work with the fresh produce industry as they move forward innovating and adding new, fresh, exciting offerings to food service and consumers. The layering of flavors and different forms and product mixes of fresh-cut produce are all contributing to the new wave of enticement.

Spiralized vegetables are about to explode on the fresh-cut scene. As alternatives to starches, this new form of cutting vegetables creates an ideal item to layer with other food items or serving with complimentary sauces. The spiralizing gives a whole new taste, mouth-feel and presentation to dishes that are intriguing consumers and satisfying the current desire for all things healthy, new and exciting.

The NatureSeal product line of shelf life extension maintains the fresh color and texture without altering the flavor of this next new cycle in food innovation. Our products are ideal for providing the time needed from processing to end use for a vast array of cut produce.

Keeping up in the market with fresh new offerings keeps the demand for fresh produce high, while fulfilling a need for healthy, delicious produce items.

NatureSeal, Inc. is the fresh produce solutions subsidiary of Mantrose-Haeuser Co., Inc. headquartered in Westport, CT. Founded over 100 years ago, Mantrose-Haeuser is a world leading supplier of natural edible coatings and specialty ingredients to the Confectionary, Food, Pharmaceutical, Person Care and Industrial Industries.