NatureSeal Product Announcement



Sulfite-free Solutions for Freshness Control of Cut Potatoes

NatureSeal, Inc. (Westport, CT) now offers a family of healthy, sulfite-free solutions to keep cut potatoes, cut sweet potatoes and other root vegetables fresh for up to 21 days. The NatureSeal shelf life extenders prevent browning and maintain the texture and flavor of raw French fries, shredded, sliced, diced and whole peeled potatoes and are healthy alternatives to sodium metabisulfite. NatureSeal is also effective in controlling freshness of Veggie noodles, cut turnips, parsnips, halved Brussel sprouts, and more! The NatureSeal cut potato freshness extenders are easy to use at the processing facility, supported by the NatureSeal technical team and approved for use on organic, are allergen free and Kosher. Call for samples and protocols today.

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