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For Immediate Release

### **NatureSeal Expanding Fresh-cut Options for the Foodservice Industry**

November 3, 2017 (Westport, CT) NatureSeal products for extending the shelf life of fresh-cut produce has established itself as the world leading technology in the industry. These vitamin/mineral blends, originally co-developed with the USDA to inhibit the browning of sliced apples, has been expanded by the NatureSeal team of scientists.

Premier products that maintain the color and texture of cut fruit and vegetables, without altering the flavor, is enabling the foodservice industry to pre-prepare fresh produce items that would otherwise brown prior to a dip in the NatureSeal solutions.

The convenience of prepared fresh produce has changed the way the foodservice industry operates today. Cut produce ranging from sliced apples and pears to carrots and celery can be found throughout the industry. The newest product available to foodservice operators will keep the delicate avocado and guacamole fresh looking and green. This has had a tremendous impact on food waste in the industry.

For those larger operations that prefer to purchase the prepared produce can do so worldwide. Over 650 produce processors in 68 countries are now using NatureSeal products to offer a vast variety of fresh-cut produce options to QSR's, schools, airlines, institutions, supermarkets and independent foodservice operators.

State of the art Research laboratories in the U.S. and the UK offer custom formulations, with the technical expertise to enable startup operations or help further expand current produce processing facilities.

NatureSeal, Inc. is a subsidiary of the Westport, CT based Mantrose-Haeuser Co., Inc. Mantrose has been a global leader in edible coatings and specialty products for the Confectionery, Food, Bakery, Pharmaceutical, Agricultural and Industrial Industries for over 175 years.