## For Immediate Release

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## NatureSeal Fresh-Cut Solutions Latest Consumer Product Debuts at NGA!

Westport, CT (January 30, 2019) – NatureSeal, Inc. is pleased to introduce their latest product for consumers: **NatureSeal Fresh-Cut Solutions, Fresh-Cut Produce Extender.** Designed to inhibit browning in select fruits and vegetables, NatureSeal keeps produce looking fresh while maintaining the texture, and without altering the taste for up to 1 week!

NatureSeal for fresh-cut apples was originally developed and patented with the USDA as a consumerfriendly alternative to sulfites. The Research and Development team at NatureSeal continued to expand this amazing product line.

Markets can now offer the NatureSeal retail product to their own customers.

Our latest product for the retail market is offered in a 12 gram, 10-packet box. Each 12-gram packet will maintain the fresh qualities of up to 3 pounds of cut apples, pears, stone fruit, carrots or celery. This awesome product is allergen-free, GMO-free, gluten-free and sulfite-free. Simply dissolve the powder into ½ cup of cold water in a resealable zip back, place the cut fruit into the bag, shake to ensure all sides are covered, then drain water and keep refrigerated until ready to serve. It's as simple as that!

Retailers can offer consumers the opportunity to prepare the cut produce they want in their own kitchens. Prepping for parties or picnics ahead of time by treating fresh cut fruit and vegetables with NatureSeal allows the consumer flexibility in their time-strapped lives.

Visit us at booth #729 for the specs and to work out a program to get this highly desirable product in your stores.

## About NatureSeal

NatureSeal, Inc. is a subsidiary of Mantrose-Haeuser Co., Inc. is a world leader in edible film coatings for the pharmaceutical, confectionery and agricultural industries headquartered in Westport, Connecticut. Mantrose-Haeuser was founded more than 100 years ago.