



For Immediate Release

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NatureSeal: Keeping the Variety in Sliced Apples Worldwide

Nov. 2, 2017 (Westport, CT) NatureSeal continues to further expand its presence worldwide. With over 650 processors in 68 countries, NatureSeal products for extending the shelf life of fresh-cut produce, has established itself as the world leading innovator of fresh-cut produce technology.

The development of the initial NatureSeal product was the result of a collaborative effort between NatureSeal's parent company, Mantrose-Haeuser, and the USDA. The criteria for the successful product was to develop a sulfite-free, vitamin/mineral blend, that could inhibit the browning and maintain the texture of sliced apples, without any change to the flavor. It took several years, however the optimum outcome was achieved.

NatureSeal has been proven effective on nearly every commercial variety of apple available today. According to the University of Illinois Extension, 2,500 varieties of apples are grown in the United States, 100 of which are grown commercially. Additionally, 7,500 varieties of apples are grown throughout the world. Tart, sweet, red, green, the fresh qualities can be maintained with a simple dipping process, allowing produce processors the option of slicing and offering the varieties they choose, without limitations.

In addition to conventionally grown apples, NatureSeal offers formulations that are OMRI Listed for use on organic apples as well. With Kosher and Halal certifications, NatureSeal meets the needs of all segments of the population.

State of the art research laboratories in the U.S. and the UK offer hands-on technical support with the 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.