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FOR RELEASE: Immediate

Maintaining the Fresh Qualities of Cut Strawberries

Westport, CT (August 10,2020) NatureSeal has done it again. While the vast array of shelf life extension technology for fresh cut produce has grown exponentially over the last decade, strawberries had been absent from the list until recently. This highly popular and beloved berry had eluded efforts to extend its shelf life after cutting.

Through focused research and development, NatureSeal has succeeded in creating a treatment to maintain the fresh qualities of cut strawberries. This newly introduced product is a healthy, clean-label powder blend that protects sliced, topped, halved and diced fresh strawberries, maintaining freshness for up to eleven days when refrigerated. NatureSeal retards spoilage and maintains the color and firmness of fresh-cut strawberries without altering flavor.

NatureSeal ST-A is comprised of GRAS ingredients and is allergen-free, gluten-free, Kosher certified and non-GMO.

The NatureSeal for strawberry product is easy to use and perfect for cut fruit medleys, yogurt and baked goods toppings or as a stand-alone offering.



About NatureSeal

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