

NatureSeal for Processors

Guacamole & Avocado



**Inhibits browning
prolonging shelf life**

What is NatureSeal®?

NatureSeal maintains the natural color of fresh-cut avocado and guacamole without altering the flavor.

Benefits of NatureSeal

- Allows produce processors to diversify their fresh-cut product line
- Creates value-added product offerings
- Extended shelf life provides the ability to reach wider markets
- Fresh-cut, pre-packaged fruit provides healthy alternatives for the end-user
- Offers savings through reduced spoilage and waste

- FDA-approved vitamin, mineral and organic acid blend
- Kosher + Halal certified
- Sulfite-free (using GRAS ingredients)
- Gluten-free
- GMO-free



How to use NatureSeal

for Avocado:

- Dip or spray cut avocados

for Guacamole:

- Incorporate powdered blend directly into guacamole



Keep your cut avocados & guacamole green and fresh looking for up to 14 days!

FRESH IS SIMPLE

Consumers are demanding healthier, but at the same time more convenient choices, so maintaining freshness is the key to success. NatureSeal is the key ingredient – it's that simple!

Work with our Sales and R&D team of scientists to create a custom formulation to meet your specific needs.



NatureSeal for formulations

	Typical Shelf Life (days)
GU-7 (Guacamole).....	7-14 days prior to opening 2-3 days after opening
AV-2.....	5 - 10
AV-6.....	7 - 14
BAS-6.....	7 - 14

Without NatureSeal

Processed guacamole is a high-selling item for retailers. The problem is after opening, it rapidly browns and the product not eaten quickly is thrown in the trash. Processors can offer retailers a product which gives the end-user several days shelf life after opening. Reduces waste. Creates repeat customer purchases.



Follow NatureSeal for up-to-the-minute produce news!

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