

NatureSeal maintains the natural color and texture of fresh-cut produce for up to 14 days without altering the flavor.

Produce that has been treated with NatureSeal should be kept under refrigeration until ready to use.

If treated produce is left out at room temperature for more than 8 hours, it must be discarded. NatureSeal does not inhibit or prevent microbial growth.

For more information on NatureSeal, please contact us at 203.454.1800, or visit [www.natureseal.com](http://www.natureseal.com).

Ingredients: Calcium Ascorbate



[▶ Watch video demo](#)

NatureSeal, Inc.  
Patents #5,939,117 & #5,925,395

An **RPM** Company



## For Fresh-Cut Produce

Inhibits Browning  
Maintains Natural Texture  
Does Not Alter Flavor

Blend of vitamins and minerals  
Sulfite-free, gluten-free, GMO-free  
Jointly developed with the USDA

Net Wt. 11 oz. (312 g.)

Store in cool, dry area out of direct sunlight

### Directions

Wash produce in cold water and treat in a sanitary environment.

#### To Treat up to 5 lbs. of Produce – Toss Method\*

For apples, carrots and celery use 4 Tbsp.  
For pears and stone fruit use 6 Tbsp.

1. In a large covered container or sealed bag dissolve 1 level Tbsp. of NatureSeal in 1/2 cup (4 oz.) of cold water.
2. With a sharp blade cut produce (for fruit completely remove core).
3. Immediately place cut produce into the NatureSeal solution and toss until all surfaces are completely wet.
4. Remove cut produce from the solution, drain well and refrigerate in a covered container or sealed bag.

Effective up to 14 days on apples

Effective up to 7 days on pears, stone fruit, carrots and celery

Number of pounds treated will vary based on the cut size, quality and variety of produce. **\*Recipe can be doubled.**