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Sulfite-free Solutions to Keep Cut Root Vegetables Fresh

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As both an industry veteran and fresh-cut produce pioneer, NatureSeal® has been a leading expert in shelf-life extension technology worldwide. Our patented line of products has grown exponentially, offering produce solutions to the processor and foodservice markets.

Along with the USDA, NatureSeal initially developed a formulation to keep sliced apples from browning. Today, our products have expanded into an award-winning line of fresh-cut formulas, created to combat oxidation and liquid purging. This line has grown to include protective formulations for over 30 varieties of fruits and vegetables. Our products are comprised of ingredients that are sulfite-free, GRAS, allergen-free, GMO-free, Kosher and Halal certified. Some blends are also certified for use on organic produce.

NatureSeal now offers a family of healthy, sulfite-free solutions to keep cut potatoes, cut sweet potatoes and other root vegetables fresh for up to 21 days. The NatureSeal shelf life extenders prevent browning and maintain the texture and flavor of raw French fries, shredded, sliced, diced and whole peeled potatoes and are healthy alternatives to sodium metabisulfite. These same NatureSeal products are also effective in controlling freshness of veggie noodles, cut turnips, parsnips, halved Brussel sprouts, and more! The NatureSeal cut potato freshness extenders are easy to use at the processing facility, supported by the NatureSeal technical team and approved for use on organic, are allergen free and Kosher.

NatureSeal has developed an organic certified formulation to extend the shelf life of organic produce. This ever-expanding OMRI-certified line currently treats a variety of organic produce with a simple blend of vitamins and minerals. Processors can treat organic produce at their facility. As with all other formulation, the organic produce maintains their nature color and texture and there is absolutely no alteration in the natural flavor of the organic fruits and vegetables.

Additional NatureSeal formulations include:

- Strawberries
- Bananas
- Avocado/Guacamole
- Baby carrots
- Blanched vegetables
- Pear
- Mango
- Baked apples

By adding NatureSeal to your facility, it allows the processor to diversify their product line. You can now reach a wider market with longer shelf-life. Using NatureSeal will help savings in reduced labor, spoilage, and waste.

Visit our website www.natureseal.com, email info@natureseal.com or call us at 800-344-4229 to speak with a sales representation to learn more today.

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