



NatureSeal® Foodservice Applications Fresh-Cut Fruit

Produce	Cut/Weight	Tbsp. of NatureSeal in 1 pint of water	Typical shelf-life after being treated with NatureSeal (days at 36-41 °F)
Apples	8 slice cut - 10lbs 1" (diced) - 7lbs.	2	14
*Avocados	10 slice cut - 4lbs Dices spray - 6lbs Halves spray - 12lbs	8	3
Bananas	4lbs (sliced)	4	2
Cantaloupe	1 1/2" (diced) - 20lbs	(2 tbsp./Qt.)	14
Guacamole	2 avocados	1 tsp. (mix with avocados)	7
Honeydew	1 1/2" (diced) - 20lbs	(2 tbsp./Qt.)	14
Limes	8 slice cut - 10lbs	2 1/2	7
Mangos	8 slice cut - 10lbs	3	7
Nectarines	8 slice cut - 10lbs	3	14
Peaches	8 slice cut - 10lbs	3	14
Pears	8 slice cut - 10lbs	3	14
Pineapples	1 1/2" (diced) - 20lbs	(2 tbsp./Qt.)	14
Plums	6 slice cut - 10lbs	3	7

NatureSeal is a wholesome vitamin and mineral blend developed and patented with the USDA that maintains the natural taste, texture and color of fresh-cut fruit and vegetables for up to 14 days.

Easy to use:

1. Simply dissolve NatureSeal in cold water.
2. Dip fresh-cut produce in solution for 1-5 minutes.
3. Drain or spin dry.
4. Serve immediately or refrigerate in storage container or sealed bag.
5. No special equipment or packaging required for most applications.

*Sliced/diced avocados require a longer dipping time (dip sliced fruit for up to 1/2 hour for optimal color and shelf-life).

For U.S. and Canada Only