



NatureSeal® Foodservice Applications Fresh-Cut Vegetables

Produce	Cut/Weight	Tbsp. of NatureSeal in 1 pint of water	Typical shelf-life after being treated with NatureSeal (days at 36-41 °F)
Artichokes*	Halved (top and bottom of artichoke) Up to 30 artichokes	5 tbsp/Cup	10
Carrots	Sticks - Up to 10lbs	3	7
Celery	Sticks - Up to 10lbs	3	7
Eggplant**	Slices - Up to 5lbs	3 tbsp/Qt.	7
Endive	Slices - Up to 10lbs	3	12
Potatoes	French Fry Cut - Up to 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.

Estimated weight of fresh-cut vegetables being treated with NatureSeal will vary with size, type, age of produce and number of cuts. Recipe can be doubled.

*Artichokes are listed by number, not pounds. Also, spray cut surfaces and drain well.

**Spin dry or drain eggplant well before packing

Easy to use:

1. Simply dissolve NatureSeal in water
2. Dip fresh-cut produce in solution
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

For U.S. and Canada Only