

**CONTACT: Karen Murphy**  
**800-344-4229 ext. 239**  
**karen.murphy@natureseal.com**

**For Immediate Release**

## **Mangos: “Food of the gods”**

### **NatureSeal Formulation Makes it Possible for Exotic Fruit to Join the Fresh-Cut Revolution**

WESTPORT, CT (June 8, 2006) – As consumers become more adventurous in their search for healthy foods, their taste buds are now discovering the luscious, mouth-watering mango. Often referred to as the “King of Fruit” or as the “Food of the gods”, mangos are finding their way into the diets of mainstream America. The convenience factor of fresh-cut mango is winning the hearts of adults and children alike, thanks to NatureSeal’s newest exotic fresh-cut fruit treatment. Once cut, this delicate fruit can now maintain its smooth buttery taste, fresh flavor and vivid color for up to 14 days with the latest vitamin/mineral blend added to the NatureSeal product line.

The challenge for the home consumer is how to pick a fruit that is ripened to perfection and then how to prepare it. Many consumers are more comfortable purchasing sliced exotic produce whose ripeness and texture they can see, rather than guess by feeling the outer shell. For restaurants, the challenge is how to prepare in advance delicate, short-lived produce and make it a feasible addition to their menus. By increasing the shelf life through preserving the freshness and flavor, NatureSeal makes it possible for foodservice operators to get the quality and consistency they need to successfully include fresh-cut mangos in their recipes. This value-added product also benefits grocers by increasing sales in the produce aisle.

Mangos are an excellent source of vitamins A and C, a good source of potassium and beta carotene, high in fiber and are deliciously rich in anti-oxidants. Research has shown that dietary fiber has a protective effect against degenerative diseases, such as heart disease, and may help prevent certain types of cancer, as well as lowering blood cholesterol levels.

Join the guilt-free revolution with NatureSeal and enjoy healthy, exotic fresh-cut fruit any time you want!

#### **About NatureSeal**

NatureSeal is a family of sulfite-free, vitamin-mineral blends, which extend the shelf life of fresh-cut produce. The first NatureSeal formulation was jointly developed and patented by Mantrose-Haeuser Co., Inc. and the USDA. The NatureSeal R&D team continues to develop NatureSeal products using FDA-GRAS approved vitamins and minerals.

#### **About Mantrose-Haeuser**

Mantrose-Haeuser, Co., Inc., headquartered in Westport, Connecticut, is a world leader in edible film coatings for the pharmaceutical, confectionery and agricultural industries. Founded more than 100 years ago, Mantrose-Haeuser is a subsidiary of RPM International, Inc.; a specialty coatings company traded on the New York Stock Exchange under the symbol RPM.