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For Immediate Release

NatureSeal for Foodservice Now available in Canada

WESTPORT, CT (April 29, 2010) – NatureSeal, Inc. has responded to the call from food service operators in Canada looking to treat fresh-cut fruit and vegetables in their own kitchens. The NatureSeal food service product is now available for purchase by food service operators in Canada. This premier product developed with the USDA protects fresh-cut fruit and vegetables from taste, texture and color changes through a simple dipping process. Just dissolve the NatureSeal powder in water, cut your produce, dip and drain...it's that easy! Store the treated product under refrigeration and you can menu the treated items for up to two weeks.

NatureSeal is packaged in three convenient container sizes sold individually and in cases to meet the needs of any size operation from single person operations to fully staffed central kitchens. NatureSeal is sulfite-free, allergen-free, sodium-free and Kosher certified.

About Mantrose-Haeuser

NatureSeal, Inc. is a subsidiary of Mantrose-Haeuser, Co., Inc., headquartered in Westport, Connecticut. Mantrose is a world leader in edible film coatings for the pharmaceutical, confectionery and agricultural industries. The first NatureSeal formulation was co-developed and patented with the USDA.