



**NatureSeal For Processors  
Extended Shelf-Life of Fresh-Cut Fruit**

<b>Fruit</b>	<b>Typical Shelf-life After NatureSeal Treatment (Days at 36-41° F)</b>
Apples	14-21
Apples (for baking)	14-21
Apricots	7-14
Avocados (sliced, halves)	7-14
Bananas	5-9
Coconuts	7-14
Dragon Fruit	7-14
Grapefruit	10-14
Green Grapes	7-10
Guacamole	5-10
Guava	7-14
Jackfruit	7-10
Kiwi	7-14
Lemons (sliced or wedges with peel on)	14-21
Limes	7-14
Mangos	10-14
Melons (cantaloupe, honeydew)	10-14
Nectarines	7-14
Oranges	10-14
Papayas	10-14
Peaches	7-14
Pears	10-14
Pineapples	10-14
Plantains (sliced or whole peeled)	14-21
Plums	7-14
Pomelo	7-14
Red Grapes	10-14
Rose Apple	7-14
Star Fruit	14-21
Strawberries (sliced or topped)	7-14
Apples and other fruits for desiccation	Prevents dehydrated fruit from discoloration