

NUTRIAC



NUTRIFRESH

Fresh-Cut Produce Shelf
Life Extension Technology

WE
BRING
SCIENCE
TO LIFE

www.nutriac.com

Shelf-Life Extension Technologies



NUTRIFRESH

Fresh-Cut Produce Shelf Life Extension Technology

NutriFresh is a range of innovative Shelf-Life Extension solutions with Anti Browning and Firming properties that extend the shelf-life of fresh-cut fruits and vegetable such as apples, pears, melons, avocados, bananas etc for up to 21 days. The unique synergistic blend of antioxidants, minerals and organic components, inhibits the discoloration that is caused by the produce's natural response to trauma (such as enzymes like Polyphenol Oxidases-PPOs, etc).

The NutriFresh range of formulations preserves color, texture and freshness without affecting the fruit's original taste.

Our Shelf-Life Extension Solutions can be easily applied in various methods including dipping, spraying and mist applications.



Keep your Sliced Fruits and Vegetables Fresh for up to 21 Days!

- Patented Formulation
- Extends the shelf-life of fresh-cut produce
- Synergistic blend of antioxidants, minerals and organic acids
- Maintains color, texture and freshness
- Colorless, tasteless and odorless
- More than 20 formulations for different produce
- Made with certified food grade ingredients
- Free of Sulfite, Allergens and GMO
- ISO Quality Assurance
- Quality Manual Operation for optimum safety
- Available as a cost-effective powder