



SHELF LIFE ENHANCER FOR VEGETABLES & FRUITS

Fresh Fruits and Vegetables



Nature Safe initially developed with FSSAI approved basic ingredient and formulation to pomegranate Aril fresh for export. Today, our products have expanded into wide range of Applications for fresh & vegetables. Formulation is created to combat oxidation and liquid purging. This led to application for over 30 varieties of fruits and vegetables. Our products are comprised of ingredients that are sulphite free (GRAS), allergen-free, GMO-free, with some blends certified for use on organic produce.

Nature Safe products continue to be recognized for meeting the industry's highest standards for quality, performance, consistency, and functionality. Our exceptional Research & Development team is continually working to solve industry problems with the introduction of new products. Our knowledgeable team can reformulate or develop new formulations to meet customer needs and standards, guaranteeing satisfaction

Fruits and vegetables are highly perishable commodity. Due to inadequate facility, challenging ambient conditions, they decay soon and become unfit for human consumption. These losses are enormous & leading to distress by farmers & distributors. For many years due to lack of proper facility especially, postharvest management farm produce are wasted. It is becoming apparently important to provide simple but effective alternative to such issues.

Nature Safe Gel is recommended effectively extend the storage and shelf-life of whole fruits and vegetables.



SALIENT FEATURES:

- **Long Storage:** In long term storage of some fruits. 2 - 3 weeks storage at room temperature and >2 months at 4°C.
- **Hydrated:** Fruits & vegetables are kept all time hydrated. They remain fresh until used.
- Coating further improves disease severity
- Vacuum packed fruits & vegetables can remain fresh for long time at low temperature.

Proposed process for short term storage:

I. Small scale operations:

- Washing fruits/ vegetables in water. Wipe dry.
- Make 2% dilution in potable water [20 gm / litre] & stir well. It will disperse easily in water.
- Place fruits / vegetables in a perforated plastic / steel container & lower in the above solution
- Soaking in NatureSafe GEL for 20 minutes. Air / manual agitation of solution is recommended for uniform coating on the fruits / vegetable.
- Lift out the perforated container out of the solution and hold for draining out excess liquid.
- Spread the fruits / vegetable over cotton sheet / trays / floor for natural drying or under fan.
- In about 30 minutes all surface of fruits / vegetable will dry out.
- Grade the fruits / vegetable by size / weight and pack them as per desired.

II. Industrial scale process:

- One can design automated processes for loading /uplifting the perforated SS basket.
- Final drying may be done in heated tunnel or with air curtain
- Dried fruits & vegetables can be packed on-line at the end of tunnel.
- Suitably weighed / graded fruits / vegetable may be packed suitably.
- Vacuum packing would be preferred for long term / export application & kept in cold storage.

