



Semperfresh™

Post Harvest Treatment

Delays ripening and extends shelf life of fresh produce.

Semperfresh™ is an edible, sucrose ester based coating that is tasteless, biodegradable and environmentally friendly. It can be applied pre- and post-harvest to protect produce against physiological and mechanical disorders.

Semperfresh delays ripening by creating a modified atmosphere within the fruit, slowing respiration.

Semperfresh is widely used in the fresh pear industry to reduce bruising, weight loss and preserve green colour. Fruit pressure is maintained without delaying normal ripening processes for consumers.

- Ingredients are approved world wide by WHO, US FDA, EU
- Active ingredients create edible film around the surface of the fruit



Benefits of Semperfresh

- Maintains colour and fruit firmness
- Reduces weight loss and shrivel during storage
- Some physiological disorders such as chilling injury in tropical and sub tropical fruits are reduced
- Stem colour is maintained and shine increased in cherries
- Scuff marks are reduced on pears



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FRESH IS SIMPLE