



# LIQUIDSEAL

preserving freshness

“

*“The greatest threat to our planet is the belief that someone else will save it.”*

*Robert Swan, explorer and environmental leader.*

”

## Respect for products, partners, and our planet

Liquidseal preserves precious global resources by preventing wastage. By making optimal use of water and fertile soil, we can extend the shelf-life of tropical fruits like mango, but also of our planet. Global challenges have inspired us to step up and take the lead in moving our industry forward to a more sustainable future. Successful partnerships and a shared passion for excellence are what it will take to get things done.

## Keeping mangos fresh for longer

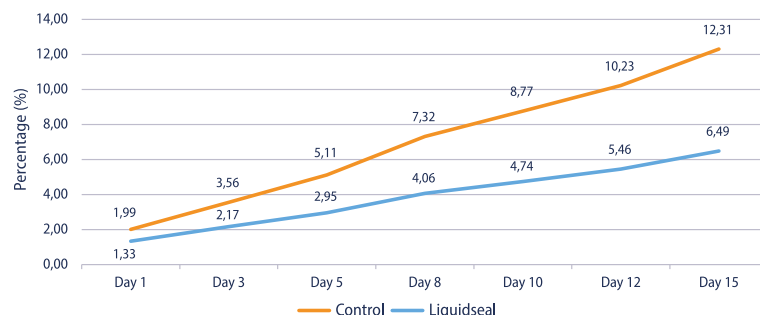
Our promise is a proven and cost-effective solution to keeping mangos fresh for longer in an eco-friendly way. Liquidseal has spent decades developing and perfecting coatings that provide optimal protection throughout the supply chain, ensuring better looking and longer lasting mangos. All our recipes are biodegradable, suitable for organic as well as conventional produce and tested according to the highest standards.

25 days

Liquidseal for Mangos post harvest  
Results after 25 days at room temperature



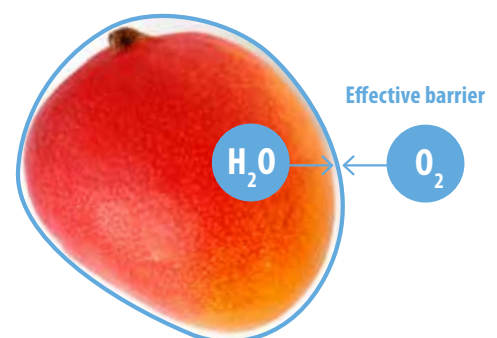
Average weight loss



## ECOLogic

Mangos coated with our plant-based formula consistently retain a more constant quality and increased firmness, while still being able to enter their ripened stage. Results show better looking mangos that are less susceptible to contaminants like mold, as well as a significant reduction in weight loss while preserving mango's authentic aromas.

Using Liquidseal cuts out wasteful expenses like overproduction to make up for losses and the harmful chemicals used to prevent them. Mangos can also be stored for longer, allowing for greater flexibility in responding to fluctuations in supply and demand. By removing the need to re-grade and re-sort upon arrival, Liquidseal is not only more effective but also more efficient.



*“We are immensely impressed with the performance of the Liquidseal product. The product has tremendous potential of shelf-life enhancement in mango fruit destined for export or even lengthening the mango season through fruit cold storage.”*

- General Manager, Mohlatsi, South-Africa.



# We keep your produce fresh

## Liquidseal provides opportunities and benefits for all

### Product benefits

- Extends shelf-life
- Reduces losses
- Easy to apply
- Limits infections and cross contamination
- Maintains product quality throughout the supply chain
- Reduces weight loss
- Improves taste and appearance
- Maintains firmness

### Opportunities

- Reduces supply chain costs
- Extends the sales window
- Reduces the use of chemicals
- Opens up new markets
- Complies with requirements of zero-tolerance countries
- Provides greater flexibility in (sea) transportation
- Sustainable solution for the market
- Less need for plastic packaging during transport

## Application & implementation

Our coatings can be applied in a variety of ways and are easily implemented into existing production lines, whether in the country of origin or upon arrival in the country of sale. This versatility creates a flexible and low-cost solution for our partners across the supply chain.



## Quality assurance

Liquidseal's fully certified range of coatings are internationally synonymous with innovation and quality in the postharvest industry. Our award-winning products comply with even the strictest requirements of zero tolerance countries. This allows us to operate within a broad diversity of markets and serves as a framework for building on future enterprises. Our partnerships are shaped by mutual respect and shared values, supported by a foundation of solid results.



**The best time to start using Liquidseal was 10 years ago.  
The next best time is today.**

### Liquidseal for Mangos

Packaging: Jerrycan 25 ltr., Jerrycan 12,5 ltr., Drum 200 ltr., IBC 1.000 ltr..


Shelf-life: 1 year (apply within 4 weeks after opening packaging).

Storage temp.: Minimum 5 °C, maximum 40 °C..

Legislation: Compliant with EU and FDA regulations.

**LIQUIDSEAL**  
preserving freshness

**Optimal protection for your perishables**

 [www.liquidseal.nl](http://www.liquidseal.nl)  [info@liquidseal.nl](mailto:info@liquidseal.nl)  +31 71 301 4314  
 [www.facebook.com/liquidsealfruits](https://www.facebook.com/liquidsealfruits)  
 [www.linkedin.com/company/liquidseal-fruits](https://www.linkedin.com/company/liquidseal-fruits)



design primalabel.nl