



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 vegetables like cucumbers, 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 cucumbers fresh for longer

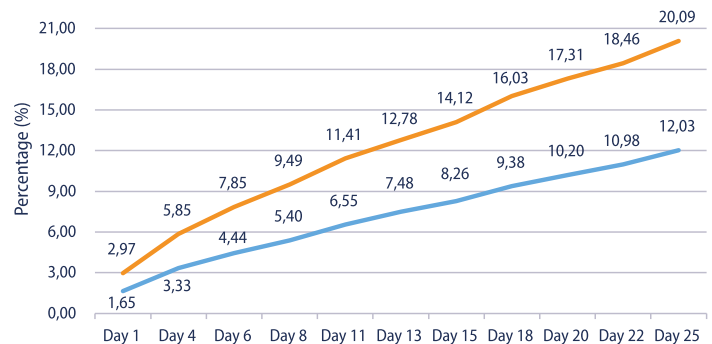
Our promise is a proven and cost-effective solution to keeping cucumbers fresh for longer in an eco-friendly way. Liquidseal has spent decades perfecting their award-winning coatings to provide optimal protection throughout the supply chain, ensuring better looking and longer lasting cucumbers.

25 days

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



Average weight loss



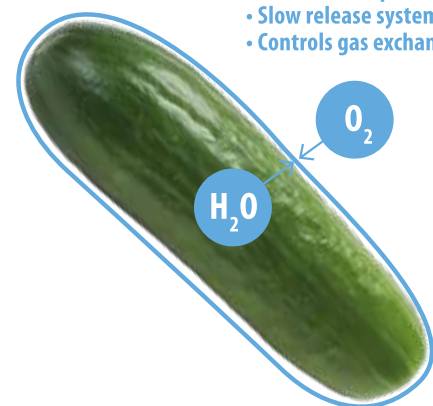
ECOLogic

Cucumbers coated with our plant-based formula consistently retain a more constant quality and increased firmness. Results show better looking cucumbers that are less susceptible to contaminants like mold, as well as a significant reduction in weight loss.

Using Liquidseal cuts out food waste and plastic which allows us to meet the highest sustainability standards that today's consumers have come to expect at an affordable and attractive rate for our partners across the supply chain!

Specially formulated coatings are used for both mini/snack cucumbers and Long English cucumbers to enhance the quality and prolonging the shelf-life.

- Effective barrier
- Influence evaporation
 - Slow release system
 - Controls gas exchange



“The edible coatings from Liquidseal have a positive effect on the shelf-life of (snack) cucumbers and are comparable to macro perforated packaging.”

- Product Specialist of an innovative cultivation business, the Netherlands



We keep your produce fresh

Liquidseal provides opportunities and benefits for all

Product benefits

- Extends shelf-life
- Reduces wastage
- No micro-plastics
- Colour & texture preservation
- Limits infections and cross contamination
- Less weight loss
- Maintains firmness
- Hypoallergenic

Opportunities

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

Superior alternative to plastic

Our plant-based coatings provide a safe and effective solution to meeting the increasing demand for sustainable alternatives to macro-perforated plastic packaging. By offering all the same protective benefits as plastic without the harmful and polluting consequences to the environment, our coatings are a low-cost and superior alternative to plastic packaging.



Quality assurance

Liquidseal's coatings meet GRAS standards. Our Premium product line is a food additive that is used on the surface of fruits with (in) edible peels. The intended use of the Liquidseal Premium coating complies fully with the FD&C Act and applicable food additive regulations when used as a coating on fruits and vegetables with inedible and edible peels.



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

Liquidseal for Cucumbers

Packaging: Jerrycan 12,5 Ltr., 25 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 FDA regulations.

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Optimal protection for your perishables

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