# VITAfresh THE NATURAL WAY TO ERESHNESS

**VITAFRESH**, the revolutionary solution for maintaining the natural quality of fresh produce.

By simply bathing your produce with VITAFRESH, you can extend shelf life and prevent surface browning

# **Benefits of VITAFRESH**





# Extended Shelf life

No Altered Taste

# Easy to Prepare



🕢 Gentle and Non-Toxic

# **Effortless to Use**

- 1. Prepare the VITAFRESH solution 30g for each liter of water
- 2. Soak your produce for 5 minutes

**Done! Your produce shelf life has** been boosted!

# See the power of VITAFRESH!





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# Why VITAFRESH?

Fresh produce is at its best when it retains its natural qualities – **vibrant colors, crisp textures,** and **delicious flavors**. However, water loss and enzymatic oxidation are the primary culprits of spoilage, making it a challenge to keep minimally processed fruits and vegetables fresh.

**VITAFRESH** is a groundbreaking innovation in its category, offering a chemical-free alternative that keeps produce fresh naturally.

# The Science Behind VITAFRESH

Developed by leading scientists at Laboz Foods in the Netherlands, **VITAFRESH** is an innovative **vitamin** and **anti-oxidant based formulation** that slows down water loss and enzymatic oxidation, effectively extending the shelf life of fresh produce. This naturally formulated product is safe, non-toxic, and does not alter the taste and texture of your fruits and vegetables.

### VITAFRESH

VITAFRESH is an antioxidant mixture for sliced, peeled, shredded or cut fresh produce

Application

**VITAFRESH** is a blend of vitamin C and minerals. For preserving sliced, peeled, cut fresh produce. This product is for professional use only and not for direct sale to consumers. Ascorbic Acid, Calcium Ascorbate Antioxidant

# SPECIFICATION DESCRIPTION

**VITAFRESH** is suitable for use in preserving sliced, peeled, cut fresh produce. The treated products are suitable for human use as food and need to be packed well and stored in cooled conditions.

	Application	Restrictions	Legislation
Australia	Antioxidant for preserving sliced, peeled, cut fresh produce.	Applied as a processing aid	Approved by FSANZ as a processing aid (300, 302)
USA	Antioxidant for preserving sliced, peeled, cut fresh produce.	Non status GRAS	FDA, Generally Recognized as Safe ("GRAS") substances listed in FDA regulations (21 CFR Parts 182 and 184).
Europe	Antioxidant for preserving sliced, peeled, cut fresh produce.	Non, status Quantum Satis	EU1333/2008
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# Contact us for any questions or inquires!



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