



# 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 avocado, 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 avocados fresh for longer

Our promise is a proven and cost-effective solution to keeping avocados 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 avocados. All our recipes are biodegradable, suitable for organic as well as conventional produce and tested according to the highest standards.

17 days

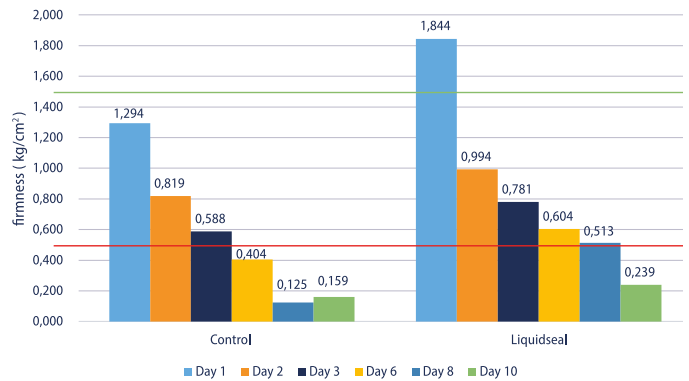
Liquidseal for Avocados post harvest  
Results after 17 days at room temperature



CONTROL

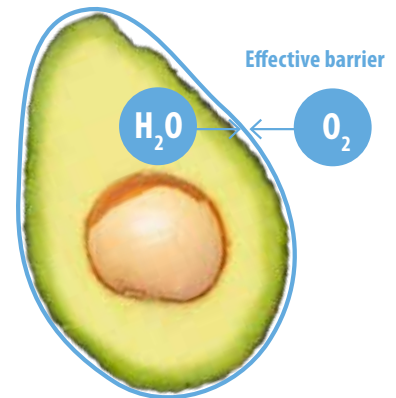
WITH LIQUIDSEAL

Firmness pulp post ripening  
(ready to eat indicator)



## ECOLogic

Avocados 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 avocados that are less susceptible to contaminants like mold, as well as a 70% reduction in weight loss. Avocados coated with Liquidseal are also able to stay ready-to-eat for longer, while preserving avocado's authentic aromas. Using Liquidseal cuts out wasteful expenses like overproduction to make up for losses and the harmful chemicals used to prevent them. Avocados 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.



“Liquidseal has been a gamechanger for the fruit exporters from Mexico to overseas markets, reducing food waste by at least 60% upon arrival at their European and Asian customers in Europe. After several years of thorough trials, Liquidseal has proven to be the best solution to extend shelf life significantly (7 to 10 days) and most importantly avoid stem rot in avocados.”

- General Manager, United Producers of Mexico.

# We keep your produce fresh

“ The shelf-life of our avocados is extended by 5-7 days. This helps the avocados arrive in better condition, with a longer shelf-life upon arrival and increases the quality as well.

- Sales Director, Best Produce, Mexico ”

## 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

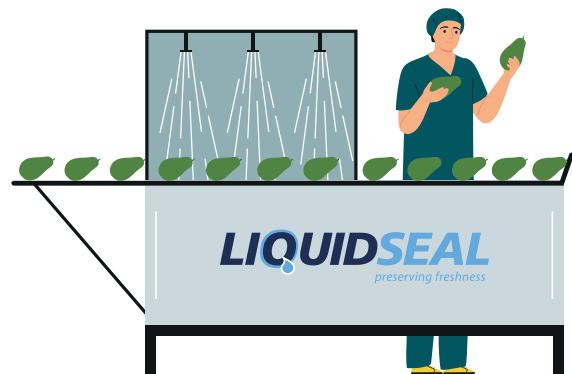
### Opportunities

- 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 Avocados

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**  
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Optimal protection for your perishables

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