European Patent
No.: EP 1301084

Freshness that you can taste!

No Compromise - No Competitors
One patent formula - Extend shelf-life
up to 21 days!

Always the first choice for
shelf-life extension!

Patent No.: EP 1301084 ®

FOOD freshly

Federal Republic of Germany

England

Your compass for shelf-life extension!

Profile

FOOD Freshly® is a company since 1994 involved in research, development and production of an ingenious formulation of mineral nutrients freshness retainer (edible coating) for fresh food processing industry in the international market.

Our specialty is the extended shelf-life of peeled fruit, vegetables, lettuce and potatoes. After years of research and development, we have succeeded in producing unique Freshness Retainers (edible coating) that presents the processing industry with various new opportunities. The Freshness Retainer and application are patented and can extend shelf-life of cut products up to 21 days.

The freshness retainers are available in 15kg and 25kg packing size for large scale food processor and in 10g and 100g packing size for retail/grocery supermarkets. Besides that upon clients' request, customized freshness retainers can be developed and packed with the design & brand name of the companies.

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Advantage

- Processed products have superior taste.
- Flavour, odour and colour of the products remain intact for longer time.
- Simple and secure application by spraying or dipping.
- Freshness and shelf-life of cut products remains unharmed for up to 21 days.
- Ingredients of freshness retainer certified as per EU food additives accreditation.
- High effectiveness at lower consumption.
- All freshness retainers in concentrated powder form.
- 100 g freshness retainer keeps 25 kg products fresh for 7 days.

Patent No.: EP 1301084 ®

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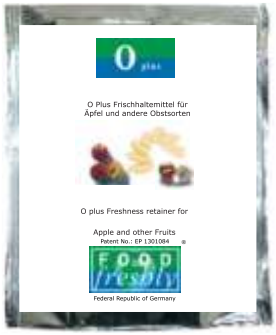
Federal Republic of Germany

Apple shouldn't taste like lemon!

Product specification

O Plus is the Freshness Retainer as a concentrate in powder form for peeled, cut & sliced apples and other kinds of fruit. It is an anti-oxidation medium for prevention of enzymatic and bacteriological processes, like brown or blue discoloration in fruits. O Plus provides an extended shelf-life for the products up to 7, 10, 14 or 21 days when packaged in special plastic poly-bags or trays in the respective formulation.



Specifications

- New patent formula
- Manufactured in Germany as per European Patent No.: EP 1301084
- Precise blend of permissible mineral stuff, organic acids, vitamins and plant substances
- Free from chlorine, sulfite and sodium
- No allergen
- GMO free
- Safe and healthy

Article No. : 700 100 00 O plus Freshness retainer for apples and other of fruits

Packing sizes : 100 g, 15 kg and 25 kg

The quality you can trust!

Product specification

zutatengemäß Bio-Verordnung
(EWG Nr. 2092/ 91),
gültig ab 01.12.2007

Bio 5 is the Freshness Retainer prepared on biological basis (EU Organic Certified) as a concentrate in powder form for the treatment of sliced lettuce and vegetables. By reduction, the balanced components operate as an enzyme repressive which slows down or deactivates bacteriological and enzymatic processes. It extends the shelf-life of products up to 7, 10 or 14 days when packaged in special plastic poly-bags or trays.

Specifications

- New patent formula
- Manufactured in Germany as per European Patent No.: EP 1301084
- Precise blend of permissible mineral stuff, organic acids, vitamins and plant substances
- Free from chlorine, sulfite and sodium
- No allergen
- GMO free
- Safe and healthy

Article No.: 600 100 00 BIO – 5 Freshness Retainer for lettuce and vegetables

Packing sizes: 100 g, 15 kg and 25 kg

Both salads look very cleanly, fresh and delicious

But in the left salad/process water contain E.coli bacteria

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The FOOD Freshly guarantee protects the natural goodness inside and outside!

Product specification

KK Plus Freshness Retainer is a concentrate in powder form for peeled/cut Organic potatoes, antioxidation medium for prevention of enzymatic and bacteriological processes, like brown or blue discoloration. Extends the shelf-life of products up to 7, 10 or 14 days when packaged in special plastic poly-bags or trays

Specifications

- New patent formula
- Manufactured in Germany as per European Patent No.: 1301084
- Precise blend of permissible mineral stuff, organic acids, vitamins and plant substances
- Free from chlorine, sulfite and sodium
- No allergen
- GMO free
- Safe and healthy

Article No.: 500 200 00 KK plus Freshness Retainer for peeled/cut Organic potatoes

Packing sizes: 100 g, 15 kg and 25 kg

Effective than conventional methods of preservation!

Product specification

S Plus is the Freshness Retainer in a concentrate powder form for sliced apples and other kinds of fruits, antioxidation medium for prevention of enzymatic and bacteriological processes like brown or blue discoloration. S Plus works without the use of non–obligatory declaration of preservation (SO^2 - concentration under 10 mg/kg is attainable) which results in very good sensory, microbiological and flavourful values. S Plus extends the shelf-life for products up to 7, 10 or 14 days when packaged in special plastic poly-bags or trays.

Specifications

- New patent formula
- Manufactured in Germany as per European Patent No.: 1301084
- Precise blend of permissible mineral stuff, organic acids, vitamins and plant substances
- Free from chlorine and sodium
- GMO free

Article No.:	800 100 00 S plus Freshness Retainer for sliced apples and other kinds of fruits
Packing sizes:	100 g, 15 kg and 25 kg

Patent No.: EP 1301084 ®

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Reduce your turnover losses with the 3 PPP-concept!

Product specification

SE plus

SE Plus is a Freshness Retainer in a concentrate powder form for cut & peeled asparagus and strawberries. Also an anti-oxidation medium for prevention of the enzymatic and the bacteriological process, like brown or black discoloration. Provides an extended shelf-life for products up to 7, 10 or 14 days when packaged in special plastic poly-bags or trays.

Specifications

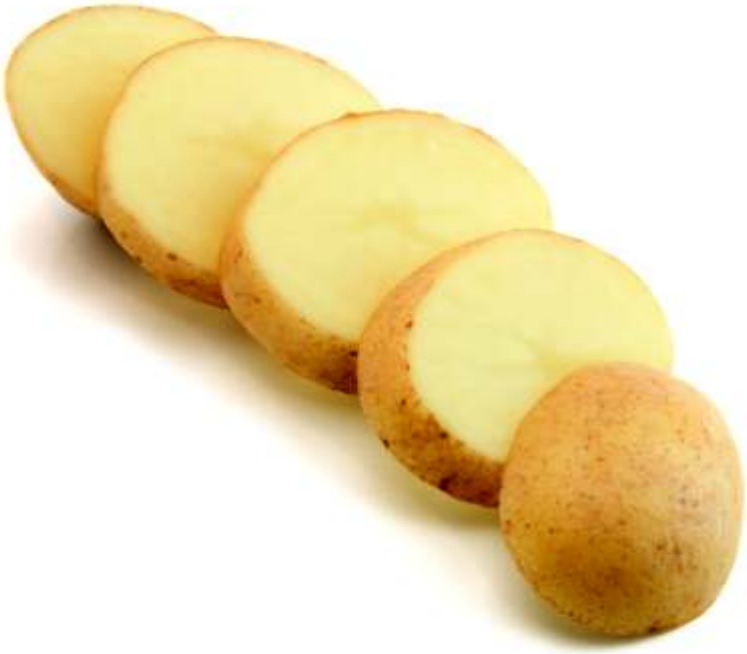
- New patent formula
- Manufactured in Germany as per European Patent No.: 1301084
- Precise blend of permissible mineral stuff, organic acids, vitamins and plant substances
- Free from chlorine, sulfite and sodium
- No allergen
- GMO free
- Safe and healthy

Article No.: 400 100 00 SE plus Freshness Retainer for asparagus and strawberries

Packing sizes: 100 g, 15 kg and 25 kg

Both bundles of asparagus look very cleanly, fresh and delicious.

But the left bundle is stricken with grey mould fungus (Botrytis cinerea).



The authentic taste of FOOD freshly®!

Product specification

K Plus is the Freshness Retainer in a concentrate powder form for peeled potatoes, the antioxidation medium for prevention of enzymatic and bacteriological processes, like brown or blue discoloration. Also thermal, non enzymatic discoloration during sterilization and pasteurization will be oppressed. Provides an extended the shelf-life for products up to 7, 10 or 14 days when packaged in special plastic poly-bags or trays.
(SO^2 - concentration under 10 mg/kg is attainable)

Specifications

- New patent formula
- Manufactured in Germany as per European Patent No.: 1301084
- Precise blend of permissible mineral stuff, organic acids, vitamins and plant substances
- Free from chlorine and sodium
- GMO free

Article No.:	500 100 00 K plus Freshness Retainer for peeled potatoes
Packing sizes:	100 g, 15 kg and 25 kg

Patent No.: EP 1301084 ®

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Step by step forward to your success!

What is a 3 PPP-concept?

3PPP

3 PPP is a Pre-Sanitizing, Preservation and Packaging concept; based on a synergy effect of European Patent EP 1301084 and developed with the expert know-how of 3 German partners!

The first priority of freshly harvested agricultural products is: effective protection against crops post harvest damage by pre-sanitizing, sterilization or germ freeing/germ blocking. Up to 30% of all fruits and vegetables go to waste, which is caused by crops post harvest damage. That means a high disposal sales loss. Especially affected are the precious and perishable products. The highest disposal sales loss arises from bacteria, mould, mildew, fungus and rottenness. Measures of agricultural business for the extension of the preservation of agricultural products are an input, which turns to account by the higher sale proceedings and fewer withdrawal (returns or waste) of goods.

This concept based on several aspects: First will test, which possesses quality, have the water with which the raw products are pre cleaned externally before beginning the cutting process. There are big differences in qualities of drinking water. By adding germ-free making agents in to water we cannot only eliminate the external impurities on the products. Also adhering particle e.g. germs, yeast, mould, bacteria or residue of plant protection agents and other materials, otherwise which are carried along up to the final packing can be fully removed.

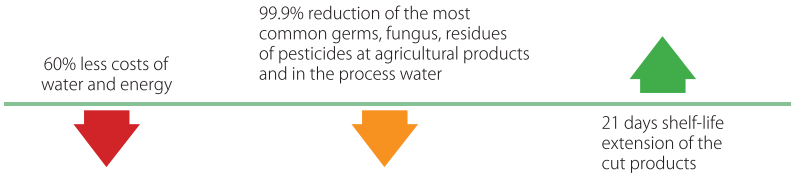
The total germ count must be reduced as much as possible before cutting or processing. After cutting the agriculture products they are given to shelf-life improvement treatment dip, in which one of the six Freshness Retainers are dissolved. The choice of the Freshness Retainer, the dosage and also the treatment time in the dip are exactly framed out for each product.

In the following step, the processed products - as mono product and/or as mixed products - are packed in bags, bowls/trays. The bowls/trays are sealed with a MAP foil. The selection of MAP foil is decisive as it decides which product has to be packed, how and what is the desired shelf-life extension duration. The foil is like a second skin and differs from product to product in usage.

Environment friendly
Not water endangering
No toxic effect!

3 PPP-Concept is also called 60%, 99.9% and 21 days

Operation principle:



DE-50/500

FOOD freshly® DE-50/500

Food freshly® DE-50/500 Disinfectant is an environmentally compatible, highly effective, and top-quality disinfectant having unlimited application. It operates in fields where health, hygiene, and absolute levels of sterility are required. DE-50/500 Disinfectant has triple activity; cleaning of the water system, decontamination of the water, and helps to improve production results. It works effectively at an extremely low concentration against all micro organisms.

FRUIT CLEANER Antiox

FOOD freshly® FRUIT CLEANER Antiox

Helps in keeping the freshness of freshly harvested fruits and vegetables intact by germ reduction on the surface and as well as by protecting them from discoloration due to cutting at pressure spots. Add fruit cleaner Antiox in cleaning water in pre-washing process of agriculture products (processing aids material for foodstuffs).This application works as synergy effect and compatible with all FOOD freshly® freshness retainers.

FRUIT CLEANER Antiox III

FOOD freshly® FRUIT CLEANER Antiox III

For fresh keeping of freshly harvested fruits and vegetables by germ reduction on the surface and as well as providing protection from discoloration due to cutting & pressure spots. Add fruit cleaner Antiox III in cleaning water in pre-washing process of agriculture products (processing aids material for foodstuffs). This application works as synergy efficient and is compatible with all FOOD freshly® freshness retainers.

FOG

Food freshly® FOG

Food freshly® FOG – Air Disinfectant is an eco-friendly, non-toxic complex formulation of Hydrogen peroxide (H2O2) stabilized with silver (Ag+) in cationic form. The combination of these two products in an aquous solution when used through thermal fogger creates a dense fog which gives a level of disinfection suitable for the final stage in a full biosecurity programme. It is the last but very important stage of any complete biosecurity programme that plays a major role in microbial prevention and control. Food freshly® FOG – Air Disinfectant improves and promotes a safer environment, and maintains biosecurity.

UNI

FOOD freshly® UNI

FOOD freshly® – Universal Disinfectant is an eco-friendly, antimicrobial, universal-disinfectant, based on hydrogen peroxide and silver ions. Specially formulated and developed for the control of cross contamination it is a very convenient and ready to use disinfectant that cleans and disinfects in one step.

Patent No.: EP 1301084 ®

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We understand and know what exactly you need!

Planning

Water analysis

Dosage and measurement

Dipping system

Optimal packing

Innovative hygiene

We have the perfect at-one-go solution

A loyal international clientele
who have bestowed their trust upon us

Patent No.: EP 1301084 ®

FOOD freshly

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MADE IN GERMANY

For queries and detailed consultation get to us at:

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Always the first choice for food processing and shelf-life extension