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New for Guacamole...no browning!

Westport, CT (October 10, 2015) – Oh...delicious, creamy guacamole. This healthy offering is no longer considered a specialty or ethnic food. Guacamole has gone mainstream.

Oxidative browning has always been the main detractor to this popular dip. Once prepared, there is very little time to enjoy guacamole before color changes begin. NatureSeal's scientists have been working diligently to combat this problem and they have come up with the solution.

NatureSeal for Guacamole & Avocado is the answer to the unsightly dilemma of discoloration that has plagued guacamole. This combination of vitamins, minerals and organic acids will inhibit the browning of fresh avocado pulp used to make guacamole, without any flavor changes. It will also keep sliced and diced avocado from discoloration, making this ideal for salads and sandwiches.

The dry powder can be added directly into guacamole to keep it looking fresh and appetizing. Now, once a container of guacamole is opened, it will last through the entire event. No more throwing away unappetizing, browned guacamole. When NatureSeal is added your guacamole will maintain its fresh green color for 3-5 days after opening. For sliced and diced avocado, the powder is mixed with water for a simple dipping process, keeping the color up to 10 hours.

This incredible new offering is now available to the processing and foodservice industries plus new for consumers as well!

For more information about the benefits of NatureSeal or to place an order, visit www.natureseal.com.

About NatureSeal

NatureSeal, Inc. is a subsidiary of Mantrose-Hauser Co., Inc. is a world leader in edible film coatings for the pharmaceutical, confectionery and agricultural industries headquartered in Westport, Connecticut. Mantrose-Hauser was founded more than 100 years ago.

