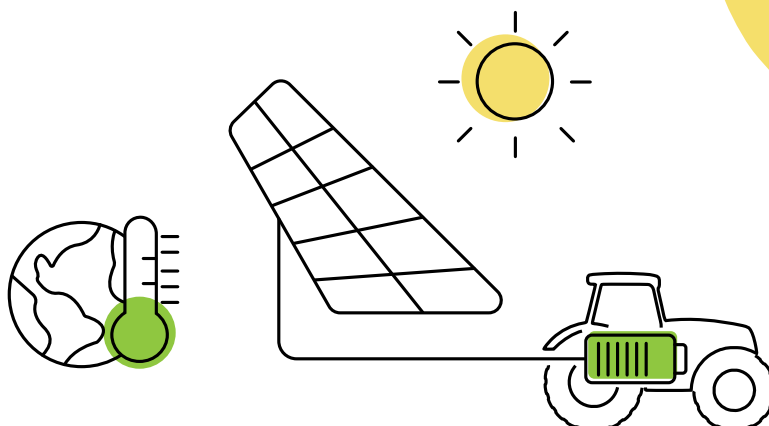
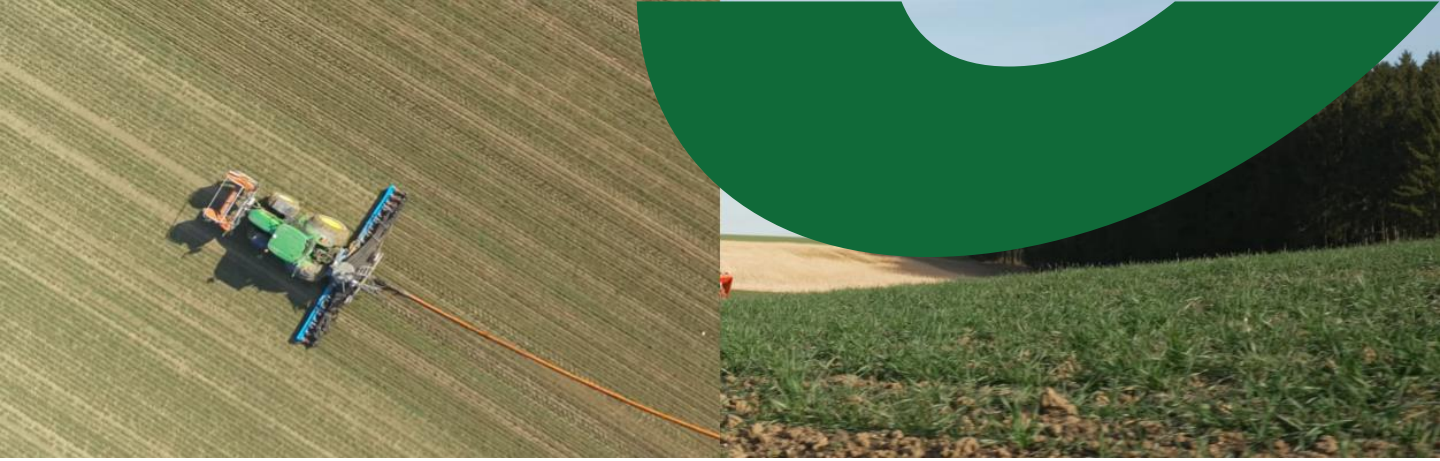


# *orgacure* VALUE

Orgacure® VL





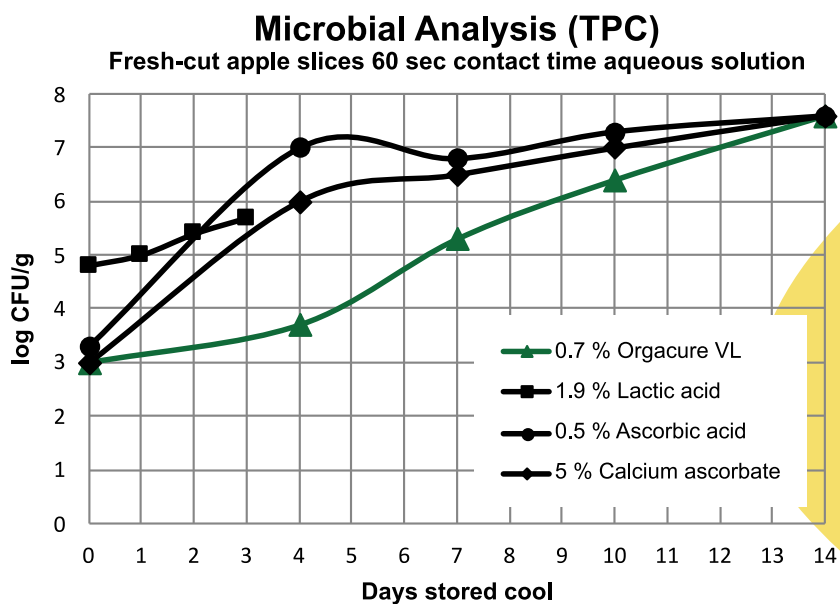
Orgacure delivers solutions for agriculture, **fruit and vegetable** processors, and supermarkets. Our food purity and shelf-life products create **wellbeing** and **convenience** and keep the world **clean** ⚡

**orgacure**®



**Orgacure® Value (VL)** is the value product of Orgacure delivering consistent and compelling results on fruits and vegetables, especially on **peeled and cut fresh produce**.

It is the first choice alternative to mono use ascorbates, citrics and lactates for fresh-cut produce and fungicide group, peroxide and/or chlorine based treatments for whole (raw) fresh produce while it comes with the known Orgacure **All-in-One** mode of action:



**Browning and bacteria reductions in one product on one go.**

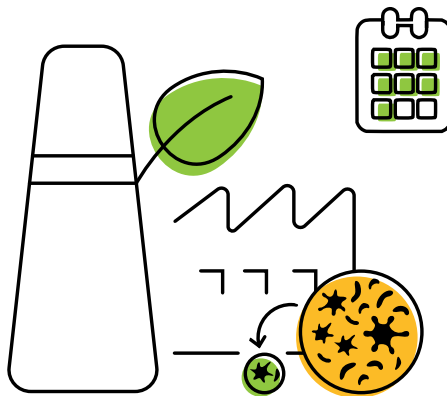
**orgacure®**



## Challenge

**Food processors** require optimal shelf-life properties to enable vegetarian products keeping fresh sensorial and microbial.

Applying shelf-life technologies such as Orgacure to master this task, makes compliance with the food and environment authorities rules and regulations mandatory.



**Achieving:**

- shelf-life addressing customers requirements
- catering consumers wishes for convenience
- compliance with food regulators 'play-rules'

is a complex issue and ongoing challenge.

**orgacure**<sup>®</sup>

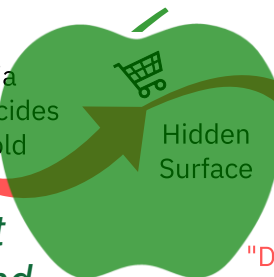


**Produce farms** are expected to grow and harvest healthy, clean and good looking fruits and vegetables on their land. Effective mitigation of pesticides, fungus infections and marketability operational out-technologies such as Orgacure to master this task, makes compliance with the agriculture, environment and food authorities rules and regulations mandatory.



Soil/Debris  
Parasites  
Fertilizers  
Sweat  
Bacteria  
Pesticides  
Mold

and other impurities, diseases determine and profitability of put. Applying purity



"Dirty"



**Achieving:**

- Fresh produce health addressing retailer and consumer demands
- catering consumer wishes for purity, shelf-life and convenience
- Compliance with farming and agriculture regulator's 'play-rules'

is a complex issue and an ongoing challenge.

**orgacure**<sup>®</sup>



## Solution

**Orgacure® Value (VL)** for **food safety, shelf-life and appearance** of fresh cut and/or peeled produce and more **health, cleanliness and appeal** of fresh produce. Orgacure is economical in use and made of high-quality, harmless materials sourced locally.

### Features:

- **Anti-Browning**
- **3-log Reduction**
- Dissolved fast and is **applied within seconds**
- wide range of fruits and vegetables

### Benefits:

- Reduced prep-time and machine hours with quicker workflow
- easy to clean, teach and control
- Clean label
- **Extra shelf-life**
- **Keeps native taste of the food**

**orgacure®**



- *Tested and proven in airlines, caterers, supermarkets and defence*

*Applications (1):*

- ***Shelf-life technology*** for cut convenience prepared fruits, salads and vegetables where native taste is important and treatments are permitted.

*For more details and information on prices:*

*<https://en.orgacure.com/orgacure-vl/>*

***orgacure***<sup>®</sup>

Orgacure B.V.  
Bahialaan 100  
3065 WC Rotterdam  
Netherlands

+31 (0) 10 333 081 0  
sales@orgacure.com  
orgacure.com

