

Orgacure receives food preservation patent in the US

Orgacure B.V., an agriculture and food science technology company with a focus on food waste solutions for farmers, processors and supermarkets, has announced that the United States Patent and Trademark Office (USPTO) has issued US Patent 9,591,860 covering a preservative composition and solution which does not impart an unpleasant taste or after taste on treated fruit and vegetable. Orgacure has exclusive rights to the patented technology and has a variety of solutions, incorporating the patented technology, in development and on the market.

Preservative composition and solution (PCAS) enables farmers, food processors and supermarkets to offer whole and fresh-cut fruits and vegetables with optimal microbial and 'cosmetic' shelf life resulting in safer and fully native tasting fresh produce quality at lower costs and reduced food waste. Orgacure's All in-One mode of action covers effective removal of bacteria and precise delay of browning on fruits and vegetables treated with PCAS technology.

Bottlenecks in fresh fruits and vegetables processing such as disinfection and anti-browning treatment cycles are fixed with Orgacure's PCAS technology allowing for faster and more economic and eco-friendly food manufacturing.

"Our business is the counter-thesis to big agro, who are MAKING more food, saying they're going 'to feed the world' while Orgacure is USING more (food) for the good of the environment." says Roger Bierwas, CEO of Orgacure. "This patent is an important step towards lower amounts of food waste in the world. We are confident that Orgacure's PCAS technology, combined with game changing applications, of which some are yet to come, will create a long-term market impact."

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