CLAIMS:

1) A **packaged beverage** comprising a releasably sealed container containing harvested produce immersed in an aqueous storage solution where the container comprises a first releasable seal and a second releasable seal configured to permit the egress of the storage solution without the harvested produce when the first releasable seal is released and egress of the harvested produce when the second releasable seal is released.

2) The packaged beverage of claim 1 where a neutral water potential is established when the harvested produce is immersed in the aqueous storage solution.

3) The packaged beverage of claim 1 where the storage solution is a moderately hypotonic to substantially isotonic storage solution.

4) The packaged beverage of claim 1 where there is no significant change in the Brix value of the storage solution of the packaged beverage during the period of storage.

5) The packaged beverage of claim 1 where the storage solution is a carbonated storage solution.

6) The packaged beverage of claim 1 where the storage solution is an alcoholic storage solution.

7) The packaged beverage of claim 6 where the storage solution is an alcoholic storage solution where the source of alcohol is selected from the group consisting of: pomace brandy, triple sec liqueur, gin, vodka and whisk(e)y (or bourbon).

8) The packaged beverage of claim 1 where the storage solution comprises a combination of solutes selected from the group consisting of: artificial sweeteners and polyhydric alcohols (polyols).

9) The packaged beverage of claim 8 where the storage solution comprises a combination of artificial sweeteners and polyhydric alcohols (polyols) where the artificial sweeteners are selected from the group consisting of: SUCARYL™ (Abbott) (sodium cyclamate 8% (w/v) (952), sodium saccharin 0.8% (w/v) (954), benzoic acid 0.1% (210)); EQUAL™ (Merisant) (5% Benzoic acid (210), potassium benzoate (212)) and SUGORMAX™ (Hansells) (16% sodium cyclamate, 4% saccharin, malic acid, preservatives (211, 202)) and the polyhydric alcohols (polyols) are selected from the group consisting of:

glycerol, inositol, mannitol, and sorbitol.

10) The packaged beverage of claim 1 where the harvested produce is whole fruit.

11) The packaged beverage of claim 10 where the harvested produce is whole fruit selected from the group consisting of: apple, blackberries, blueberries, cherries, citrus, grapes, kiwifruit, peaches, pear, plums, raspberries and strawberries.

12) The packaged beverage of claim 1 where the harvested produce is diced root vegetables.

13) The packaged beverage of claim 1 where the harvested produce is diced root vegetables selected from the group consisting of: beetroot, carrot and ginger.

14) A **method** of storing harvested produce comprising the step of immersing the harvested produce in an aqueous storage solution contained in a releasably sealed container to establish a neutral water potential.

15) The method of claim 14 where the storage solution is a moderately hypotonic to substantially isotonic storage solution.

16) The method of claim 14 where there is no significant change in the Brix value of the storage solution during the period of storage.

17) The method of claim 14 where the storage solution is a carbonated storage solution.

18) The method of claim 14 where the storage solution is an alcoholic storage solution.

19) The method of claim 18 where the storage solution is an alcoholic storage solution where the source of alcohol is selected from the group consisting of: pomace brandy, triple sec liqueur, gin, vodka and whisk(e)y (or bourbon).

20) The method of claim 14 where the storage solution comprises a combination of solutes selected from the group consisting of: artificial sweeteners and polyhydric alcohols (polyols).

21) The method of claim 20 where the storage solution comprises a combination of artificial sweeteners and polyhydric alcohols (polyols) where the artificial sweeteners are selected from the group consisting of: SUCARYL™ (Abbott) (sodium cyclamate 8% (w/v)

(952), sodium saccharin 0.8% (w/v) (954), benzoic acid 0.1% (210)); EQUAL™ (Merisant) (5% Benzoic acid (210), potassium benzoate (212)) and SUGORMAX™ (Hansells) (16% sodium cyclamate, 4% saccharin, malic acid, preservatives (211, 202)) and the polyhydric alcohols (polyols) are selected from the group consisting of: glycerol, inositol, mannitol, and sorbitol.

22) The method of claim 14 where the container is a releasably sealed container.

23) The method of claim 22 where the container is a releasably sealed container where the container comprises a first releasable seal and a second releasable seal configured to permit the egress of the storage solution without the harvested produce when the first releasable seal is released and egress of the harvested produce when the second releasable seal is released.

24) The packaged beverage of claim 1 containing a combination of produce and storage solution as described in the Examples.

CLAIMS:

1) A **method** of storing whole fruit comprising the step of immersing the whole fruit in an aqueous storage solution contained in a sealed container to establish a neutral water potential.

2) The method of claim 1 where the storage solution is a moderately hypotonic to substantially isotonic storage solution.

3) The method of claim 1 or 2 where there is no significant change in the Brix value of the storage solution during the period of storage.

4) The method of any one of claims 1 to 3 where the storage solution is a carbonated storage solution.

5) The method of any one of claims 1 to 4 where the storage solution is an alcoholic storage solution.

6) The method of claim 5 where the storage solution is an alcoholic storage solution where the source of alcohol is selected from the group consisting of: pomace brandy, triple sec liqueur, gin, vodka and whisk(e)y (or bourbon).

7) The method of any one of claims 1 to 6 where the storage solution comprises a combination of solutes selected from the group consisting of: artificial sweeteners and polyhydric alcohols (polyols).

8) The method of claim 7 where the storage solution comprises a combination of artificial sweeteners and polyhydric alcohols (polyols) where the artificial sweeteners are selected from the group consisting of: SUCARYL™ (Abbott) (sodium cyclamate 8% (w/v) (952), sodium saccharin 0.8% (w/v) (954), benzoic acid 0.1% (210)); EQUAL™ (Merisant) (5% Benzoic acid (210), potassium benzoate (212)) and SUGORMAX™ (Hansells) (16% sodium cyclamate, 4% saccharin, malic acid, preservatives (211, 202)) and the polyhydric alcohols (polyols) are selected from the group consisting of: glycerol, inositol, mannitol, and sorbitol.

9) The method of any one of claims 1 to 8 where the container is a releasably sealed container.

10) The method of claim 9 where the container is a releasably sealed container where the container comprises a first releasable seal and a second releasable seal configured to permit the egress of the

storage solution without the whole fruit when the first releasable seal is released and egress of the whole fruit when the second releasable seal is released.

11) The method of claim 10 where the container is a releasably sealed container as illustrated in Figures 1 to 8, Figures 9 to 11 or Figures 12 to 14 of the drawings pages.