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(21) International Application Number: PCT/US99/00459 (22) International Filing Date: 8 January 1999 (08.01.99) (30) Priority Data: 09/005,340 9 January 1998 (09.01.98) US (71) Applicant: MANTROSE-HAEUSER CO., INC. [US/US]; 113 Olive Street, Attleboro, MA 02703 (US). (72) Inventor: CHEN, Chao; 83 Holden Street, Shrewsbury, MA 01545 (US). (74) Agent: GOLRICK, Mary, E.; Calfee, Halter & Griswold LLP, Suite 1400, 800 Superior Avenue, Cleveland, OH 44114 (US).		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: METHODS FOR PRESERVING FRESH VEGETABLES		
(57) Abstract		
Methods of preserving fresh vegetables with a vegetable preservative which extends the shelf life of fresh vegetables, particularly cut fresh vegetables, are provided. The vegetable preservative preserves the texture, flavor, appearance, crispness, and moisture of the fresh vegetables, particularly fresh cut vegetables. In the preferred embodiment, the method comprises the following steps: providing a preservative solution comprising: water, calcium ions; and preferably ascorbate ions, and, applying said vegetable preservative to the vegetable. The vegetable preservative solution contains preferably from about 0.075 % to a saturated solution, more preferably from about 0.2 % to about 20 %, even more preferably from about 0.5 % to about 10 %, even more preferably from about 0.5 % to about 8 % most preferably from about 0.6 % to about 5 %, by weight, calcium salt; and preferably from about 0 % to about 30 %, more preferably from about 0.1 % to about 30 %, even more preferably from about 0.5 % to about 15 %, most preferably from about 1.0 % to about 5 %, by weight, ascorbic acid or the stereo isomer of ascorbic acid, erythorbic acid. The invention also relates to fresh vegetables preserved with the vegetable preservatives.		