

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
18 December 2003 (18.12.2003)

PCT

(10) International Publication Number
WO 03/104730 A2

(51) International Patent Classification⁷: **F25D**

(21) International Application Number: PCT/US03/17721

(22) International Filing Date: 4 June 2003 (04.06.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
60/386,574 7 June 2002 (07.06.2002) US
60/441,196 15 January 2003 (15.01.2003) US

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(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,
CZ, DE, DK, DM, DZ, EC, 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, MA, MD, MG, MK, MN, MW,
MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD,
SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US,
UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (GH, GM,
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO,
SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM,
GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— *without international search report and to be republished
upon receipt of that report*

*For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.*

(54) Title: METHODS FOR PRESERVING FRESH PRODUCE

(57) **Abstract:** The present invention pertains to methods of preserving fresh produce with a produce preservative which extends the shelf life of fresh produce, particularly cut fresh produce. The produce preservative preserves the texture, flavor, appearance, crispness, and color of the fresh produce, particularly the exposed surface of the fresh produce. The method comprises the following steps: providing a solution of produce preservative comprising: water, magnesium ions or zinc ions or tin ions; and ascorbate ions, or erythorbate ions; wherein the magnesium ion or zinc ions or tin ions and ascorbate ions are present in a mole ratio of preferably from 0.2:1 to 8:1, more preferably from 0.75:1 to 8:1, more preferably from 1:1 to 4:1, most preferably 1.5:1 to 3:1, applying said produce preservative to the produce; applying said produce preservative to the produce.



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