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(71) Applicant: **BETH-EL MACHINERY LTD.** [IL/IL]; 1
Avshalom Road, P.O.B. 166, 3095101 Zikhron Yaaqov
(IL).

(72) Inventor: **FUCHS, Simon**; 1 Avshalom Road, P.O.B.166,
3095101 Zikhron Yaaqov (IL).

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(54) Title: A METHOD AND SYSTEM FOR PRESERVATION OF MINIMALLY PROCESSED FRUIT OR VEGETABLES

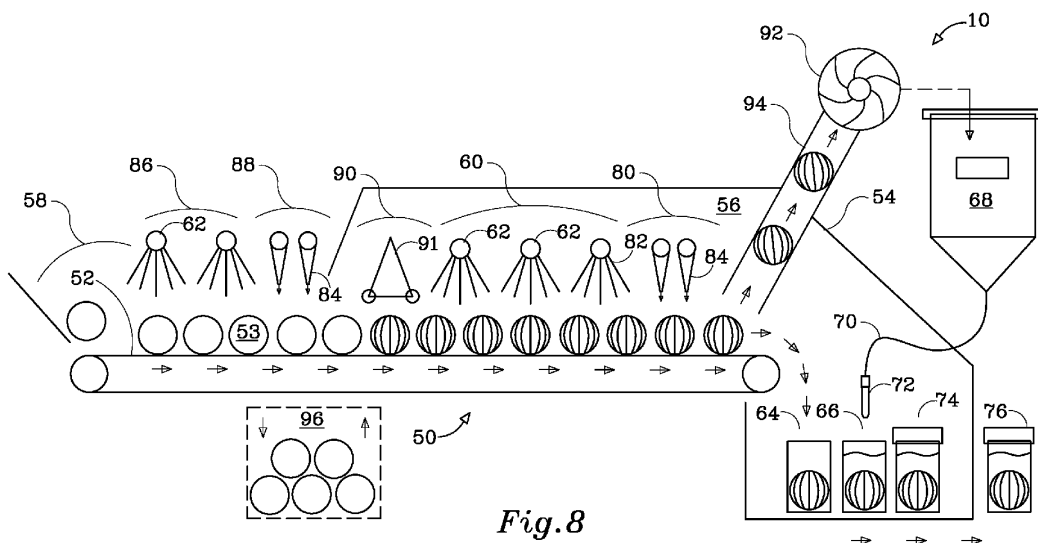


Fig. 8

(57) Abstract: A method and system for long term preservation of ready to eat minimally processed fruit or vegetable, while retaining the nutrition properties, textural appearance and taste of the fresh fruit or vegetable. The method comprising the steps of: Providing at least: a fruit or vegetable, a sterilized seal-able package and a carbonated liquid. Processing the fruit or vegetable by at least washing and disinfecting the exterior of the fruit or vegetable. Placing the processed fruit or vegetable into the sterilized seal-able package. Filling the remaining volume of the seal-able package with the carbonated liquid. Sealing the seal-able package. And storing the sealed package at a storage temperature of between 1°C to 40°C. The processing steps are performed under a disinfected processing environment.

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