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(54) Title: METHODS FOR PRESERVING FRESH FRUIT AND PRODUCT THEREOF

(57) Abstract

Methods of preserving fresh fruit with fresh fruit preservatives which extend the shelf life of fresh fruit particularly fresh cut fruit, are provided. The fresh fruit preservative preserves the texture, flavor, appearance, crispness, and color of the fresh fruit, particularly the exposed skin of the fresh fruit. The method comprises the following steps: providing a solution of fruit preservative comprising: water, calcium ions; and ascorbate ions, wherein the calcium ion and ascorbate ions are present in a ion ratio of preferably from about 1.5:1 to about 2.5:1; and, applying said fruit preservative to the fruit. Preferably the fruit is then stored at a temperature which will not freeze the fruit; temperatures of -6°C have been found not to freeze the apples. Preferably the fruit is stored at temperatures of between about -7°C to room temperature, about 20°C , more preferably about -2°C to about 7°C , most preferably from about 2°C to about 5°C . The invention also relates to fresh fruits preserved with the fresh fruit preservatives.

