



## NatureSeal<sup>®</sup> BAS6 Sliced Avocado Protocol

This protocol highlights the most important points for successful application of **NatureSeal<sup>®</sup> BAS6** on **sliced avocado**.

The following summary points are for your attention:

### 1) **Avocado**

The solution for dipping peeled sliced avocado is prepared by dissolving NatureSeal<sup>®</sup> BAS6 into cold potable water at 5% w/w. (i.e. 50 g made up to 1 kg with water).

### 2) **Sterilisation**

Where permitted we recommend that the outside of the fruit should be surface sterilised by immersion in water containing 100 ppm of available chlorine, or decontaminated with NatureSeal<sup>®</sup> Sanitiser for 10 minutes before preparation.

### 3) **Cutting**

The avocados should be sliced using sharp knives. All bruised sections, translucent areas and other damaged flesh should be cut away from the slices of avocado prior to immersing in the solution of NatureSeal<sup>®</sup> BAS6 for at least 1 minute.

### 4) **Dipping**

The avocado slices should be dipped in 5% w/w NatureSeal<sup>®</sup> BAS6 immediately after peeling. Ensure that the minimum dip time is at least 60 seconds, and that the slices are completely immersed. Surplus liquid should be drained from the fruit prior to packing and storing as per normal practise.

### 5) **Comparison**

Treated and untreated avocados must be stored under the same refrigerated conditions for meaningful comparisons to be made.