PreserFood TM Nature
(Point of Sale)



The Excellence of Freshness!



ND Pharma & Biotech's

PreserFood TM Point of Sale

A 100% Mineral product and system designed to reduce losses from freshness loosening.



A Common Problem

All distributors face the same common problem. In all their stores of any store format, (Hypermarket, supermarket, express shop, etc.) they want to offer to public and consumers a selection and variety of fresh products and foods. All suppliers want their products appearing and showing an image and presence of high quality and freshness. This is an invaluable contribution to break with a variety of colours the solemnity of buildings and sometimes, the hardness of other materials, as stone, iron, steel and to reduce the sensation of store-box that most shops are at last. The idea behind fresh produce expositions within commercial areas is to make them more enjoyable and liveable experience; large stalls, easy-to-reach products, most of them local or regional, all designed to please our customers and support local economies, a thorough contribution of most of the largest retailers operating within certain countries.

But this policy is forcing also to shoppers to absorb the cost of losses due to freshness loosening and stress situations that derives into a higher rate of product's spoilage and wasting.

PreserFood TM Point of Sale

The Excellence of Freshness!

The exposition of such products within the stores (point of sale), impacts over such foods and materials increasing factors as light exposure, handling, weight, particles from people's searching, touching, talking over the products, heat, etc. that undoubtfully creates a hard environment contrary to the maintenance of freshness and tender for a long time, setting appart the cross contamination, infection transmittal, and of course, the losses due to all this elements, including a faster and harder deterioration.

This is why stalls and expositions should be restored, replaced, cleaned and re-shaping constantly with a huge demand and strong participation of employees, managers, and allied personnel in order to keep such areas perfectly.

In other hand, this permanent surveillance help to minimize the sensation of lack of interest, service and hygiene to consumers and potential clients, on the basis of an undesirable visual aspect, smell, odour or any factor of consumer's rejection to products.

This happens normally to fruits and vegetables but also to fresh fish and fisheries, to meat and meat-derived products as well as other. Oxidative reactions, air and light exposure, cross contamination, pesticide residuals on produce and a number of variable issues makes this the main common problem to be solved.



ND Pharma & Biotech. Making Life Better



PreserFood TM Nature Point of Sale is the 100% natural solution for quality and freshness appearance lasting within the store and stalls.

Natural Antimicrobial and Oxidation Protection.

With a pH close to 11.0 and a O.R.P. close to -400, PreserFood TM/ Nature creates and environment up to 3 times more antioxidant than fresh lemon juice (for example). With every application it provide hours of protection (anti-oxidizing) to every and all-perishable products. The special ionophoretic action of product creates a complex environment, where microbial life is nearby impossible. Additionally the product fights against both surface and atmospheric oxidative stress conditions, protecting products during a more prolonged period of time.

More Fresh, More Time.

Our passion for freshness started long before our alimentary, food and nutrition division began to operate worldwide. Our passion for preservation started when the very first PreserFood TM product brand arrived on the market. Since that time, we dedicate a strong effort and resources to research and development within the field to offer the best that money can buy and science can achieve products. PreserFood TM in all its areas and branches is exceeding the expectations that our main clients had.

Our passion for Freshness!



PreserFood TM Nature and PreserFood TM Nature (Point of Sale) Spray can be used all along the supply chain in diverse ways and methods of application. As more involvement of employees and operators, more safety and profits will be derived from the use of this spectacular product.

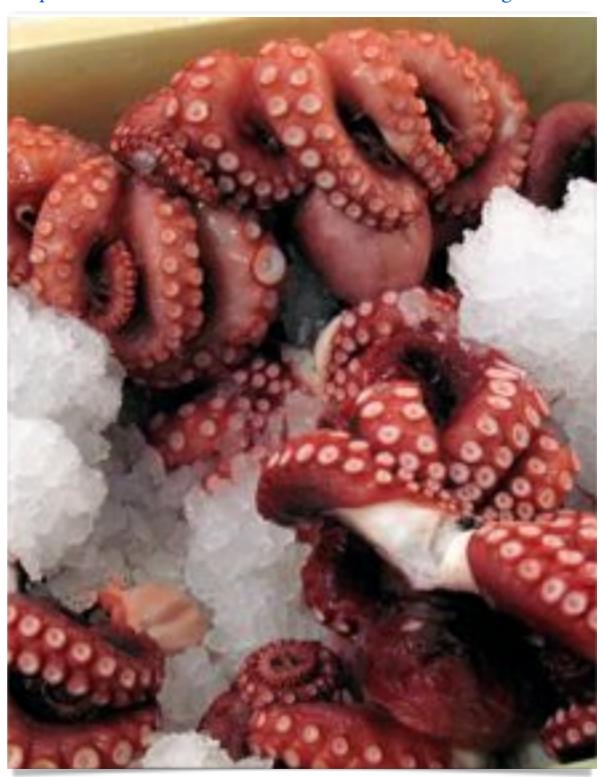
From the plantation and gathering process, when products are processed and prior to storage, a single clean with PreserFood TM Nature is a guarantee that such product will be free of any residual pesticides and other chemicals from the harvest, that may affect and/or impact on the consumer's health, specifically certain potentially harmful substances, Chem-Tox, and other compounds and elements that once ingested are difficult to eliminate and may cause damages as hormone disruption o CNS chronic toxicity.

Therefore, we will ensure a primary improvement of our raw materials and products, reaching a difficult-to-attain quality in comparison with competitor's products that will arrive with an uncontrolled charge of chemicals to the consumer's houses.

We have conducted monitor tests and checkouts to verify the satisfaction in terms of taste and freshness, tender sensation and flavour taste with extensive panels, stating the main differences and superior quality of PreserFood TM Nature treated products, even when the origin of those products was the same.

Logistics and transportation play also an important role within this quality conservation and maintenance. So PreserFood TM Nature can be applied on surfaces, containers or premises, including trucks and any dispositive wanted not just clean but sterile.

Sea products in contact with ice-fusion water are on the edge also.



PreserFood Nature's Ice, (made with treated water) ensure more protection again chemicals and other contaminaton sources.

Seafoods, Fish and such products registered the higher index of heat, air, water and exposure deterioration, contamination and spoilage.



Certain points of sale are not well conditioned, adapted and shaped to carry on an hygiene able to offer appropriate guarantees to public.

Once they arrive in store, quality and hygiene should be checked before to carry out for display. This is another critic point where the application of PreserFood TM Nature will help to the last and maintenance of the higher parameters of freshness and food safety obtained from prior application of the product.

Even in case the product were not applied before, it's possible to apply here and let the consumer to enjoy of a well-treated product with all flavour, taste and freshness without any danger derived from manipulation, and or possible contamination during the transportation and the eventual incidences that may occurred within such activities an other uncertain factors surround.

This avoid products form lose their freshness faster at room temperature and lack of careful handling.

First impression counts for consumers, and this happens more than any other place at fresh product's areas within the commercial centre. In order to attract customers and encourage them to make purchases, products must be fresh, high quality and impeccably presented to the eye. The shelves are continuously optimized to best stage the products and make people want to buy them. The store's teams constantly monitor the stalls and react instantly whenever a customer has a query. To apply PreserFood TM/ Nature at the end of any full day will helps to image too.

Freshness Lasting Quality



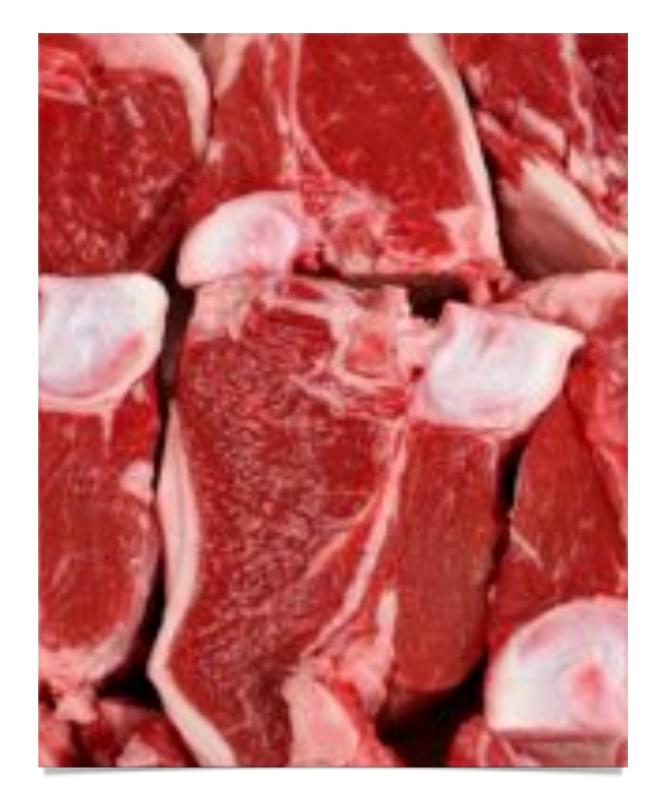
PreserFood TM Nature (Point of Sale)

All Nature's Power in your hands!

PreserFood TM/ Nature is a non-toxic natural-mineral product, composed by mineral salts and structured water. It's made under Regulation CE 192572006 AND FDA GRAS Ingredient's classification and regulations. Apply directly over any surface, product, food or aliment that may be treated, preserved and protected. It may be used including but no limited to meat and meat derived products, fish, seafood, fruits, vegetables and any other food materials that may wanted to be preserved and/or stored after exposure to different stressful situations and/or conditions.

Spray on the product and let's act. Specially designed for all those inactive periods of products, prior to storage or over such foods exposed to stressful conditions and therefore exposed to more oxidation and oxidising agents.

PreserFood TM Nature do not modify or alter taste, flavour and/ or odour of aliments, both texture and mouth feel. Mineral salts contained are also nutrients and therefore exercise not only a higher level of protection in front to such uncertain and variable stressful elements. More than this, mineral salts that are contained are nutrients, so perfectly absorbable by body and having a healthy impact within human health. The normal amount of these components within the body remain unaltered unless direct massive consumption. It can be use as much as needed. No limits or DAI, (Daily Admissible Ingestion).



PreserFood TM Nature (Point of Sale)



Healthy and Fresh foodstuffs, Naturally during more time!

PRESERFOOD TM / NATURE (Point of Sale) is a product composed by water and mineral salts. Its applications derive from years of research and investigation within the nutritional, biomedical and healthcare fields. The results of such important research and impressive discovery were adapted to offer the highest standard of food safety and optimal performance of raw materials and produces, helping thoroughly to maximize performance and profitability from over the average. Our clients are so exigent as their consumer's are. We developed a significant effort to offer them always the best. Best quality, service and all the advantages that science, once applied can give to the field where

it's applied. So using our products, you're reaching a superior state of quality for yours too.

Every day, big distribution suppliers discard thousands of tons of products that are difficult to expose on their areas, just because a different number of variables acted over those materials. From pesticides, hormones and waste accumulation to those related to dehydration, dryness, bacterial spoilage, fungus, moulds, yeasts, insects, and other environmental as heat, light, human contact and reduction of shelf life due to undesirable, uncontrolled or incidental circumstances. Food Safety and Health Protection first!

PreserFood TM Nature/ Point of Sale (Spanish/Español)

PreserFood TM® Nature

Punto de Venta

La exposición de alimentos perecederos en el punto de venta, supermercado, establecimiento o en el anaquel, produce sobre los alimentos, un estrés oxidativo y un deterioro que reduce considerablemente la vida útil de los productos y por tanto obliga a la reestructuración constante de los expositores y a la permanente vigilancia de sus responsables para la retirada de aquellos, cuyo aspecto los hace indeseables al público, especialmente las frutas y verduras, que se deshidratan con mucha facilidad al contacto con el oxigeno y los pescados, que están expuestos a la oxidación propia del agua corriente con la que se ballan y humedecen o al hielo en el que se almacenan cuando el establecimiento se cierra.

Con un pH de 11.0 y un O.R.P: (Potencial de Reducción de Oxidación) de -400, o lo que igual, casi cuatro veces más antioxidante que el zumo de citricos recién exprimido, PreserFood Tm®/Nature, con cada aplicación, proporciona horas de protección antioxidante a todas los alimentos perecederos, los protege frente a invasión de ciertos microorganismos y evita el deterioro producido por el estrés oxidativo tanto endógeno o propio como ambiental de un modo considerable, que hará que Ud. reduzca sus mermas y mejore el aspecto de los "frescos" en su establecimiento, con la garantia de satisfacción de sus clientes al tiempo que le permite un ahorro considerable en desperdicio de mercaderías de esta naturaleza.



TODO EL PODER DE LA NATURALEZA A SU SERVICIO

PreserFood Tm®/NATURE es un producto natural, no tóxico, compuesto por sales minerales y agua estructurada. Para uso alimentario industrial con arreglo al Reglamento CE 1925/2006. No ingerir directamente. Aplicar una pulverización simple sobre el producto a tratar y dejar que actúe. Especialmente indicado para los periodos de inactividad del establecimiento, previo al almacenamiento o en alimentos que están sometidos a mayor estrés oxidativo. No modifica el color, olor, sabor o textura de los alimentos. Las sales minerales que contiene son nutrientes y por tanto ejercen no solo un nivel de protección superior frente a la oxidación, sino que son perfectamente asimilables y beneficiosas para el ser humano y animales, sin que a las cantidades que pueden llegar a estar presentes en los alimentos modifiquen o posean impacto sobre las necesidades y requerimientos nutricionales diarios CDR de las mismas. Puede aplicarse cuantas veces sea preciso. No existe riesgo de sobredosis.

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