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Press Release

Orgacure reinforces Food safety on board of Sea vessels

Successful trial with the Japanese Navy.

Yokosuka, Japan / Rotterdam, Netherlands, November 29, 2017: Orgacure B.V., an agriculture and food science technology company with focus on food waste solutions for farmers, processors and supermarkets, has succeeded an evaluation trial for its patented antimicrobial + antibrowning (All-in-One) solution Orgacure® on shredded cabbage and sliced apples in the Yokosuka base camp of the Japan Maritime Self-Defense Force (JMSDF), accompanied by Fuji Group, Yokohama, Japan.

Apples and cabbage were washed 60 seconds with Orgacure® solution at standard dosage of 7,000 ppm, drained off water then ziplock packed and stored in refrigerator. Sliced apples were graded on smell: “No problem for 7 days”, taste: “6 days OK”, color: “Partially changed from day 5” and hardness: “Partially getting soft”. Grades on shredded cabbage on smell, taste and color were: “No problem for 7 days” and hardness: “Soft because wet”. The trial was repeated three month later with “Very good” result. Subsequently Orgacure enters the upcoming 7th edition of the Marine Stores Guide (MSG) listed under IMPA code 550669 and 550670 for “Cleaner Extra-Life for Fruit & Vegetable Orgacure”. Ship chandlers can order Orgacure® in space saving 24.7 ounces (700 gram) resealable bags, sufficient to clean and extent shelf-life of up to 2,200 pounds fruits and vegetables.

“Food safety affects survival on naval vessels and it’s crucial on cargo and cruise ships too. Being off the coast, crew and passengers are on their own until they reach the next safe harbor. As incidents can be lethal, any food safety and food defense plan should have Orgacure® on the tools list.” says Roger Bierwas, CEO of Orgacure. Besides, food waste on board of ships is an important issue as well. “We’ve estimated 8 tons fruit and vegetable waste for a large passenger ship on a 10-days cruise which could mean US\$ 10m of food waste for a big cruise line each year.” says Roger.

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Pictures:



Orgacure® washed wet/dry white cabbage



Orgacure® washed red apple slices (Day 3)



Orgacure food waste logo (registered design)

Sources:

<http://orgacure.com/>

<http://www.mod.go.jp/msdf/>

<http://www.fujitrading.co.jp/english/index.html>

<http://marinestoresguide.com/>