

## Freshness Spray

Can be sprayed directly on fruits, vegetables and flower surfaces.

In Storage

time of  
harvest

at time of  
shipment

Remain fresh

# Reduce food loss!

Forms protective coatings

Freshness retention allows for long-term storage and stable supply with staggered shipping times.



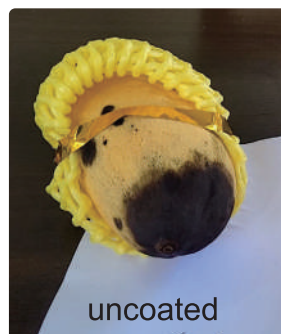
For Vegetables

For Fruits

For Fresh Flowers

Commercial sizes: 5kg/25kg/200kg/1000kg

Test results on Mango: 7-8 days later



The ministry is safe and secure because of natural plant cells.

■ The shelf life of strawberries, which are easily damaged and difficult to store, has been extended by 7-15 days.

■ Vegetables for distant-water vessels: It has been shown that leafy greens can be kept fresh for 60 days for lettuce and over 100 days for cabbage.

試験成績書

日本健康技術研究所合同会社

試験項目: ナノセルロース鮮度保持剤

試験項目	検査結果	試験方法
鮮度保持	合格	電子顕微鏡検査
安全性試験	合格	急性毒性試験
品質試験	合格	水分含有率測定
安定性試験	合格	加速劣化試験

Food Additive Testing

Vegetables

Fruits

Fresh Flowers

**Enhanced packaging**

**Extension of retention period**

**Suppresses corruption**

**CNF**  
Cellulose Nano Fiber  
nano-size

**Cellulose Nano Fiber**

**Freshness-retaining film bag**

**Maintains freshness and quality for a long period of time.**

**vacuum bag**

**Retains freshness for 1-2 months**



**Raw Ginseng**



fish



meat



shellfish



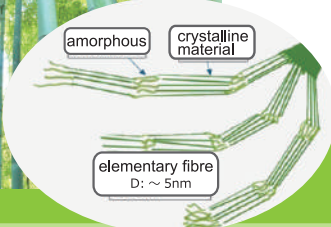
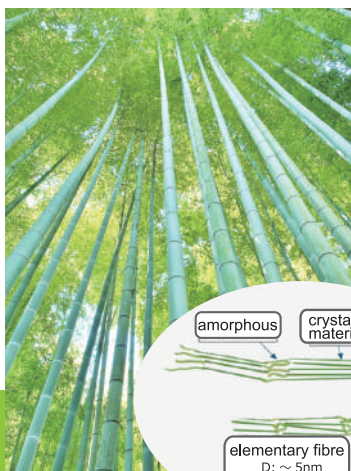
Vegetables



Freshness-retaining film bag

SDS Safety Data Sheet

製品安全データシート			
1. 製品名	日本健康技術研究所 (JHT)	製品名	セルロースナノファイバー (CNF)
2. 成分	セルロースナノファイバー (CNF)	成分	セルロースナノファイバー (CNF)
3. 性状	白色粉末状	性状	白色粉末状
4. 用途	食品包装材	用途	食品包装材
5. 取り扱い	取り扱いに注意	取り扱い	取り扱いに注意
6. 廃棄	廃棄に注意	廃棄	廃棄に注意
7. 製造	製造に注意	製造	製造に注意
8. 輸送	輸送に注意	輸送	輸送に注意
9. 保存	保存に注意	保存	保存に注意
10. お問い合わせ	お問い合わせ先	お問い合わせ	お問い合わせ先



**Fiber material extracted from bamboo**

**The ministry is safe and secure because of natural plant cells.**

Cellulose nanofibers are extremely thin nano-sized fibers composed of cellulose found in plant cells.

Even when disposed of, cellulose itself is plant-derived and biodegradable, thus reducing the burden on the environment.

**protective barrier**

It creates a thin, breathable barrier that delays maturation and decay by slowing moisture loss, gas exchange, and microbial contamination.

**Adjustment of gas exchange**

It regulates the respiration rate of fresh produce by reducing the permeability of oxygen and carbon dioxide. Slowing respiration reduces the production of ethylene (a maturation hormone), which delays ripening and keeps fruits and vegetables fresh.

**moisture retention**

Retains natural moisture in fruits and vegetables, preventing dehydration and wilting.

Manufacturer: Japan Healthcare Technology Lab.

Sales agent: NANOBEST JAPAN Co., Ltd.

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