

Orgacure closes supply deals targeting \$500,000 in Germany

Orgacure, an agriculture and food science technology company with focus on food waste solutions has reported the closing of its first series of three-years product supply agreements with food service operators in Germany for its antimicrobial and anti-browning solution Orgacure.

The series constitutes of two agreements with an option for a third agreement and a total purchase value of approximately US\$400,000.

Food services use Orgacure to clean fresh produce from bacteria and pesticide residues. Orgacure comes as water soluble powder solution to prevent cross-contamination in peeling and slicing operations and sanitizes by washing the final fresh-cut products to reach higher food safety and longer shelf-life and taken together eliminating food waste.

In contrast to others, Orgacure claims their solution keeps the natural properties of the fresh produce, such as taste and texture untouched. With the solution, fresh produce can be washed for one cent per kilo of fruits and vegetables.

"We've grown the organic way and started off with a few ounces of Orgacure powder and supply now tons around the world." says Roger Bierwas, CEO of Orgacure.

The company's website application guide lists over thirty fruits and vegetables Orgacure is currently applied on and the list is growing. About 2/3 of Orgacure applies to vegetables and the rest are fruits and other perishable foods.

For more information: orgacure.com (<http://orgacure.com/>)

Publication date: Wed 1 Nov 2017

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