



Endura-Fresh™ 214



The high shine, quick-dry coating for apples

JBT introduces Endura-Fresh™ 214, a premium shellac coating developed especially for apples that maximizes packer value in the domestic and export markets. Manufactured without morpholine and other amines, Endura-Fresh™ 214 provides superior shine and moisture loss control for apples from the packinghouse to the export market. Highly robust for use over a wide range of packhouse conditions, this innovative coating dries rapidly through heated and non-heated drying tunnels.

Through advanced formulations research, a rigorous quality control program and state-of-the art manufacturing facilities, JBT ensures production of only the highest quality fruit coatings.

Product Features & Benefits

- Superior shine
- Excellent drying properties
- Superb dehydration control
- Manufactured without morpholine
- Compatible carrier for post-harvest fungicides
- High quality stable emulsion
- Packhouse friendly



For additional information on Endura-Fresh™ 214 and other postharvest products, call your JBT Sales Representative today.

JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS



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