

## **Endura-Fresh™**



## The durable, quick-dry coating for apples

JBT introduces Endura-Fresh™ 2511, a premium carnauba coating developed especially for apples that maximizes packer value in the domestic and export martkets. Manufactured without morpholine and other amines, Endura-Fresh™ 2511 provides superior protection for apples to maximize flavor preservation and minimize moisture loss, while maintaining attractive shine 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 carnauba coatings.

## Product Features & Benefits

- Attractive shine
- Excellent drying properties
- Resistant to whitening or blushing
- Superb dehydration control
- Manufactured without morpholine

- Maximized flavor retention
- Compatible carrier for postharvest fungicides
- High quality stable emulsion
- Packhouse friendly



For additional information on Endura-Fresh™ 2511 and other postharvest apples products, call your JBT sales rapresentative today.

## IRT 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















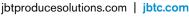




FRESH PRODUCE TECHNOLOGIES

Florida, USA: +1 863 683 5411 California, USA: +1 951 222 2300 Valencia, Spain: +34 628 766 151 Capetown, South Africa: +27 21 982 1130 Shanghai, China: +86 21 6341 1616

We're with you, right down the line.™











JBT. Subject to change without notice. 06-19 A18027-EN