



Endura-Fresh™ 6100



Protective coating for Papaya

Endura-Fresh™ 6100 is a premium coating developed for papayas by experts who have led the postharvest market for over 75 years. This product is specially formulated to help minimize moisture loss and maximize flavor preservation while maintaining a fresh natural appearance and high shine from the packinghouse to the export market.

Highly resistant to whitening or blushing, this product enhances the attractive color and deep shine of the papaya.

Product Features & Benefits

- ✓ Attractive deep shine
- ✓ Excellent drying properties
- ✓ Resistant to whitening or blushing
- ✓ Superb dehydration control
- ✓ Maximum gas exchange properties
- ✓ Uniform coloring of fruit surface
- ✓ High quality, stable emulsion
- ✓ Reduces fruit pitting
- ✓ Packhouse friendly



For additional information on Endura-Fresh™ 6100 and other postharvest products, call your JBT sales representative today.

JBT DIVERSIFIED FOOD & HEALTH

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OUR BRANDS



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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

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