



Nature-Cote™ Avocado



Nature-Cote™ Avocado, maintains weight and enhances appearance while providing plant-based surface protection.

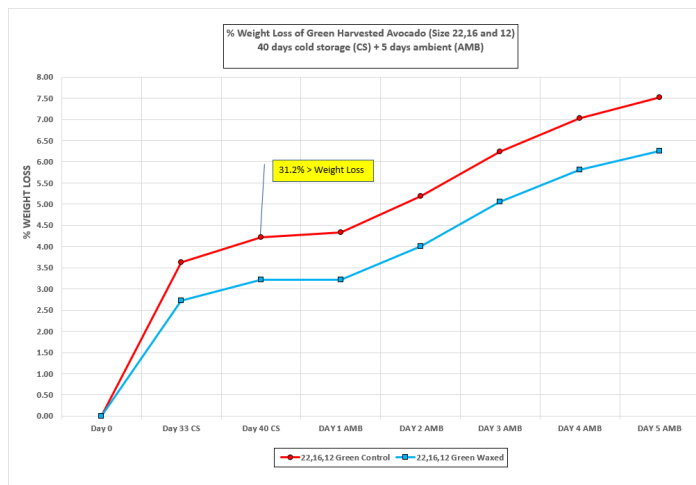
JBT introduces **Nature-Cote™ Avocado** is our latest, plant-based edible coating that enhances the avocado's natural ability to lock in moisture and keep in freshness. This sustainable product is made from naturally-derived food ingredients making it an excellent choice for global use.



Product Features & Benefits

- ✓ Excellent in dehydration control
- ✓ Does not interfere with natural ripening or pre-conditioning
- ✓ Reduces incidence of gray pulp
- ✓ Minimizes shrinkage appearance
- ✓ Easy to apply
- ✓ Highly versatile over a wide range of climates
- ✓ Dries quickly
- ✓ Dries clear

For additional information on Nature-Cote™ and other postharvest products, call your JBT Sales Representative today.



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OUR BRANDS



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