



Endura-Fresh™

330



High shine, quick-drying protective coating for potatoes

Endura-Fresh™ 330 is developed especially for potatoes that maximizes packer value in the domestic and export markets. Manufactured without morpholine and other amines, Endura-Fresh™ 330 provides superior shine and moisture loss control for potatoes from the packing house to the market.

Highly robust for use over a wide range of packhouse conditions, this innovative coating dries rapidly through heated and non-heated drying tunnels.

At JBT, we couple our extensive formulation expertise and rigorous quality control program with our state-of-the-art, food-safe manufacturing facilities to consistently bring the highest quality coatings to the produce industry.

Product Features & Benefits

- ✓ Superior shine
- ✓ Excellent drying properties
- ✓ Superb dehydration control
- ✓ Manufactured without morpholine
- ✓ High quality stable emulsion
- ✓ Packhouse friendly



For additional information on Endura-Fresh™ 330 and other postharvest citrus products, call your JBT sales representative today.

JBT DIVERSIFIED FOOD & HEALTH

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

OUR BRANDS



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