



Sta-Fresh® 2900 OR



Protective organic coating for Bell Pepper

Sta-Fresh® 2900 OR is a premium hybrid coating developed for bell pepper 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 robust over a wide range of processing conditions, **Sta-Fresh® 2900 OR** dries rapidly through heated or non-heated drying tunnels.

Product Features & Benefits

- ✓ 22% reduction of moisture loss as compared to uncoated control
- ✓ Natural fruit appearance
- ✓ Excellent dehydration control minimizing shrinkage around stem and blossom lobes during cold and ambient storage.
- ✓ Improves shelf life of bell peppers



For additional information on Sta-Fresh® 2900 OR and other postharvest products, call your JBT sales representative today.

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OUR BRANDS



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