



Sta-Fresh® 2981



Offers excellent shine & fresh appearance for pineapples

Sta-Fresh® 2981 is a high quality coating developed especially for packers who require excellent shine and shell color preservation for pineapples. JBT's extensive experience in pineapple processing, formulation expertise, rigorous quality control program and state-of-the-art blending facilities allow us to consistently produce superior products. Sta-Fresh® 2981 is a concentrated product that is formulated with special ingredients that uniformly coat and adhere to the pineapple shell. It provides excellent protection for pineapples by delaying color development and controlling dehydration, resulting in the fresh appearance of fruit. Pineapples coated with Sta-Fresh® 2981 exhibit excellent shell color retention and shine from packing to market.



Shell color advancement & severe dehydration on untreated fruit



Attractive fresh appearance on fruit treated with Sta-Fresh® 2981

Product Features & Benefits

- Superior shell color retention
- Excellent shell shine
- Attractive fresh fruit appearance
- High quality stable emulsion
- Easy to dilute and blend
- Good dehydration control
- Will not enhance mold growth
- Concentrated product



For additional information on Sta-Fresh® 2981 and other postharvest citrus products, call your JBT sales representative today.

JBT 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

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