



Endura-Fresh™ 2511



The durable, quick-dry coating for apples

JBT introduces Endura-Fresh™ 2511, a premium carnauba coating developed especially for apples that maximizes packer value in the domestic and export markets. Manufactured without morpholine and other amines, Endura-Fresh™ 2511 provides superior protection for apples to maximize flavor preservation and minimize moisture loss, while maintaining attractive shine from the packinghouse to the export market.

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

Through advanced formulations research, a rigorous quality control program and state-of-the art manufacturing facilities, JBT ensures production of only the highest quality carnauba coatings.

Product Features & Benefits

- Attractive shine
- Excellent drying properties
- Resistant to whitening or blushing
- Superb dehydration control
- Manufactured without morpholine
- Maximized flavor retention
- Compatible carrier for postharvest fungicides
- High quality stable emulsion
- Packhouse friendly



For additional information on Endura-Fresh™ 2511 and other postharvest apples products, call your JBT sales representative today.

JBT LIQUID FOODS

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OUR BRANDS



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