



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 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

Florida, USA: +1 863 683 5411
California, USA: +1 951 222 2300
Valencia, Spain: +34 628 766 151
Capetown, South Africa: +27 21 982 1130
Shanghai, China: +86 21 6341 1616

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