



Endura-Fresh™ 370



Protective coating for Bell Pepper

Endura-Fresh™ 370 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, Endura-Fresh™ 370 dries rapidly through heated or non-heated drying tunnels.

Product Features & Benefits

- 21% reduction of moisture loss as compared to an uncoated control
- Maintains high shine from packing house to final market destination
- Minimizes shrinkage appearance in cold and ambient storage
- Highly resistant to whitening
- Easy to apply with good leveling and no smudging on fruit surface
- Highly versatile over a wide range of climatic conditions
- Dries quickly over heated or non-heated dryers



For additional information on Endura-Fresh™ 370 and other postharvest 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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