



Endura-Fresh™ 6100



Protective coating for Mango

Endura-Fresh™ 6100 is a premium coating developed for mangoes 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 good shine from the packinghouse to the export market.

Highly resistant to whitening or blushing, this product enhances the attractive color and shine of the mango.

Product Features & Benefits

- Attractive shine
- Excellent drying properties
- Resistant to whitening or blushing
- Superb dehydration control
- Maximum gas exchange properties
- Good color development
- High quality, stable emulsion
- Equipment friendly, no tack



For additional information on Endura-Fresh™ 6100 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



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