



# Endura-Fresh™ 890



## The premium shine, highly durable coating for citrus

Endura-Fresh™ 890 was developed especially for citrus to maximize packer value in the export markets.

Manufactured without morpholine or other amines, Endura-Fresh™ 890 provides superior shine and moisture loss control for citrus 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

- Attractive high shine with durability over numerous sweat cycles
- Excellent drying properties
- Superb dehydration control
- Manufactured without morpholine
- Reduced whitening and flaking
- Packhouse friendly



For additional information on Endura-Fresh™ 890 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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We're with you, right down the line.™

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