



Endura-Fresh™ Quick Dry Poly



The good shine, high durability polyethylene coating for citrus

JBT introduces Endura-Fresh™ Quick Dry Poly (QDP), an innovative blend of waxes for postharvest application to citrus fruit that requires a wax which dries quickly. Manufactured without morpholine and other amines, Endura-Fresh™ QDP is effective in maintaining freshness and flavor of fruit, and will allow green fruit to color up depending on maturity and length of storage. This coating is the result of advanced coatings research and cutting-edge technology, coupled with formulation techniques perfected over 80 years of experience.

Endura-Fresh™ QDP provides superior protection for citrus, helping minimize moisture loss while maintaining excellent shine and durability from the packing house to the market. Endura-Fresh™ QDP is highly robust for use over a wide range of packhouse conditions and dries well even under the most challenging packing environments. It is suitable for both the domestic and export markets (excluding Japan).

Product Features & Benefits

- Attractive medium to high shine with durability over numerous sweat cycles
- Reduced whitening and flaking
- Fast drying
- Excellent shrinkage and moisture loss control
- Packhouse friendly
- Easy to use
- Available in 14% and 18% solids



For additional information on Endura-Fresh™ Quick Dry Poly and other postharvest citrus products, call your JBT Sales Representative today.

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OUR BRANDS



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