

Invest in FMC products and



■ FMC and you...partners in the fresh fruit and vegetable industry since 1937. ■ You need to supply valuable fresh fruit and vegetables efficiently and freshly to market, down the street or around the world. ■ Our offer is to provide the proper mix of FMC preservation products, giving you an advantage over others at the marketplace in terms of freshness and product appearance at a minimal

cost to your business. Our raw material procurement and manufacturing processes are tightly controlled so we can consistently deliver superior products to you.



■ FMC's team of highly trained professionals are skilled in servicing the fresh industry, always available to solve your problems and provide expert advice.

R&D activities are on-going at all times to improve existing products and meet new market needs.

Depend on FMC application knowledge to bring out the most from your investment in your packinghouse and truck drench.

see your returns multiply.

FMC products are specifically formulated to work with a wide range of fruit and vegetables, including: citrus, pineapples, apples, stone fruit, cantaloupes, mangoes, papayas, peppers, cucumbers, and tomatoes.
Protected by FMC products, your fruit and vegetables are ensured to have lower decays and repack fees, but deliver higher returns to you due to superior freshness and product quality.



Sta-Fresh® and Flavorseal®...Water based and solvent based protective coatings. Extend shelf life by reducing decay, and controlling shriveling and weight loss.

Freshgard®...Provides fungicidal control of molds, inhibits development of spores and reduces spoilage of your product in the carton.

Fruit Cleaner™...Specially formulated cleaning agents to remove dirt and

pesticide residues while preparing

the surface for Sta-Fresh® and Flavorseal®. Color Add[™]...Color bearing emulsion used to color oranges.