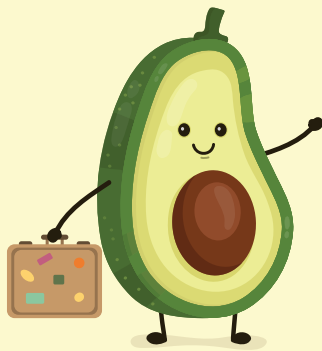




Nature-Cote™ Avocado



Give your avocados first-class treatment, so they arrive at their final destination with the freshness consumers want!



Whether they travel by land or sea, they'll be fresh when they arrive!

Introducing our new **Nature-Cote™ Avocado**. Our latest, plant-based edible coating that enhances the avocado's natural ability to lock in moisture and keep in freshness. This sustainable product is made from naturally-derived food ingredients making it an excellent choice for global use.

Product Features & Benefits

- ✓ Excellent in dehydration control
- ✓ Does not interfere with natural ripening or pre-conditioning
- ✓ Reduces incidence of gray pulp
- ✓ Minimizes shrinkage appearance
- ✓ Easy to apply
- ✓ Highly versatile over a wide range of climates
- ✓ Dries quickly over heated or non-heated dryers
- ✓ Dries clear



Subject to change without notice. 10.2022



For additional information on Nature-Cote™ and other postharvest products, call your JBT Sales Representative today.

JBT DIVERSIFIED FOOD & HEALTH

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

FRESH PRODUCE TECHNOLOGIES

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