

NUTRIAC



 NUTRICOAT

Edible Coating Systems
For Fresh Produce

WE
BRING
SCIENCE
TO LIFE

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Shelf-Life Extension Technologies



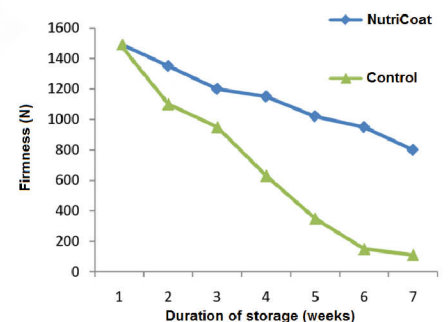
NUTRICOAT

Edible Coating Systems For Fresh Produce

NutriCoat is a collection of pre and post-harvest edible coating systems that create a natural barrier between the fruits skin and the atmosphere. NutriCoat creates an odorless and tasteless thin film (only a few nm thick, practically invisible to the naked eye) around the fruits outer skin, adapting the fruit's membrane gas permeability and changing the way it interacts with the atmosphere. In a nutshell, NutriCoat creates a MA (Modified Atmosphere) system on each individual fruit. The MA system is essentially lowering the respiration rate of the product and thus extending its shelf life. In addition the coating system is also proven to reduce the production and distribution of ethylene in the fruit container, further enhancing the shelf life of the fruits.



Pre/Post Harvest Edible Coating Solutions



- Ideal for the sanitization of fresh-cut and whole produce
- Pre and Post-harvest edible coating
- Completely odorless and tasteless
- Creates a modified atmosphere on each fruit
- Significant delay in maturation
- Membrane only a few nm thick
- Reduced production of ethylene
- Protects against browning, scuffing and bruising
- Water/color retention, maintained freshness
- Reduced softening, shriveling and chill injury
- Easy application by dip, spray or mist