

Natural Shine™ TFC 210



Carnauba Tropical Fruit Coating

BENEFITS

- Natural shine to intensify color of fruit
- Excellent control of dehydration
- Delays ripening without adverse effect on fruit quality or flavor
- High resistance to humidity and breakdown in long-term storage conditions
- Compatible with most fungicides

PRINCIPAL USE

Natural Shine TFC 210 is used to provide a natural shine for exported tropical fruits such as mangoes, avocados, papayas, citrus and other fruits.

COMPOSITION

Natural Shine TFC 210 is made of food grade components that conform with FDA regulations, 21 CFR, Part 172, for food-use coatings.

DIRECTIONS

Apply Natural Shine TFC 210 to clean dry fruit over brushes with at least 50% horsehair at a rate of 8,000 to 12,000 pounds (3600 – 5400 kg) of fruit per 1 gallon (3.8 liters). Fruit should be as dry as possible prior to application to enhance shine. Apply with a spray or drip system. Dry with a conventional dryer at 90°-100°F (32°-38°C) for two minutes. This product tends to dry quickly. Do not allow the product to dry in the brush bed during application. If the coating is drying too fast, turn off the heat in the dryers and use only fans. When applying this product, use the least amount of antifoam needed to control foam. Clean application equipment every eight hours with warm, fresh water. Use wax stripper weekly or when needed.

See product label for specific use direction, dilutions, and rates of application.

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