

PacRite® Durafresh



Protective Coating for Processing Stonefruits and Vegetables

BENEFITS

- Allows fruit respiration while minimizing moisture loss
- Prolongs shelf life
- Minimizes skin wrinkling
- Enhances appearance
- Requires no drying
- Lubricates fruit through packing line

PRINCIPAL USE

Pac-Rite® Durafresh is a multi-purpose coating designed to create a semipermeable barrier on stonefruit and vegetables such as tomatoes, cucumbers, green peppers, and squash.

COMPOSITION

Pac-Rite® Durafresh is composed of ingredients that conform with FDA regulations, 21 CFR, Subpart D, Section 173.315 for washing fruits and vegetables.

DIRECTIONS

For best results, apply Pac-Rite® Durafresh at 100°F (38°C) as a drip or spray. Adjust applicator to desired setting, spraying, or dripping. Apply Pac-Rite® Durafresh sparingly.

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

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