

What is AloeCoat?

AloeCoat is a 100% natural edible coating for fruits and vegetables. Its innovative SmartGenX technology has a powerful combination of biocomponents that reduce respiration rate and postharvest perspiration. It covers the skin of the fruit with its antibacterial and antifungal properties, allowing a significant extension of the shelf life. **AloeCoat** is biodegradable and has no toxic components or heavy metals.

Benefits of AloeCoat

- Significant increase in the shelf life of fruits and vegetables.
- Relevant reduction of food waste from the producer to the consumer's table.
- Greater protection at the level of food safety and security.
- Maintains quality by improving the commercial conditions of the treated product.
- 100% natural and with edible additives allowed.

Characteristics of AloeCoat

- It improves the management of post-harvest respiratory rhythm and gas exchange (O₂, CO₂, Ethylene), which delays the product's maturation process.
- Significant reduction in postharvest perspiration, preserving the weight and integrity (firmness) of the fruit for a longer time.
- Healing properties, to seal mechanical wounds from harvest, transport, washing and packaging, avoiding rotting and infections.
- It easily adheres to the skin of fruits and vegetables, forming a totally natural biofilm.

Composition

Active ingredient: Formulation based on polysaccharides of aloe vera (*Aloe Barbadensis* Miller).

Adyuvants and Carrier: Thickeners, preservatives and acidulate food grade and organic base.

Physicochemical characteristics:

Appearance and color: light green liquid.

Appearance and color w/shine: white liquid.

Smell: characteristic vegetable.

PH: 3.6 / 4.6

Flash point: N / A.

Relative density: 1.005 to 1.010

Solubility in water: complete.

Toxicity:

It is not a toxic product. It does not bioaccumulate. It is not polluting for human beings, nor for species of plants, animals or the aquatic world.

It is biodegradable according to OECD 301.

Producer:

Aloe Eco Park SAPI de CV

Periférico Norte, Predio Chihuahuaita,

Navojoa, Sonora, México. C.P. 85800

Segment

Post-Harvest

Objetivo

All fruits and vegetables

Dosage

Ready to use, do not dilute

Instructions for use

- It can be used in all varieties of fruit and vegetables, under previous calibration and proper development.
- The product is applied by dripping on a roller and / or strands, by spraying or by immersion.
- SHAKE vigorously before use.
- Ready to use. DO NOT DILUTE.

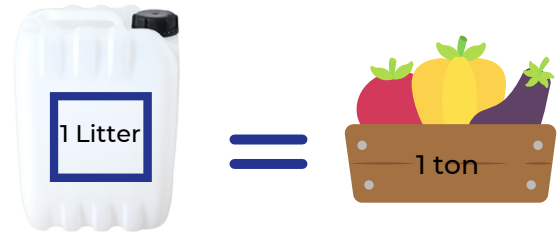
Storage conditions

- Transport and store in a dry and cool place, without exposing to the sun, as it is a food grade product.
- Once the container is opened, use it within a maximum period of 24 hours.
- Shelf life: 6 months. (Sealed container)

Dosage

1 liter - cap - 1 ton.

The dose may vary depending on the size and skin of the fruit and vegetables.



Presentation

- 20 liter drum.
- 200 liter drum.