



# Preservative Wax for Potato

By

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## POTATO

The potato is a critical essential food in developing countries claiming fourth place after rice, wheat and corn. These countries produce approximately one-third of the worldwide production of potato. It is a fat-free food containing protein, vitamins and minerals.

The importance of proper storage of potatoes cannot be over emphasized. Studies show that significant losses of the products occur because of improper postharvest management.

## PRESERVATIVE WAX FOR POTATO

Coating for potatoes in post-harvest prevents weight losses through a reduction in transpiration and respiration, extending the commercial life of treated fruits. Besides, the wax improves the appearance of the treated potatoes by increasing their shine.

Our postharvest treatment product is made by **edible** materials that form a glossy film on the surface of potatoes. The aspect improves and the aging is delayed, due the control of the water loss, thus extending the shelf life.

## HOW TO USE



- **Washing**

First, wash the potatoes with the solution of 40° C water and a proper detergent (Preferentially **POOSHAN** Fruits and vegetables plant-based disinfectant) to completely clean the dust and dirt.



- **Drying**

At this stage dry the washed potatoes with blowing warm air. The potatoes must be completely cleaned and dried before reaching the wax applicator.

- **Coating**

Now coat the surface of the potatoes with “**POOSHAN** Preservative potato wax”.

You can use a soft brush or a foam sponge to apply the wax.

- **Final Drying**

After applying the product, it must be dried again with blowing warm air

