

Creators of Food Solutions



## EDIBLE COATINGS

Globally, 1.3 billion Tonnes of the food produced is lost or wasted which equates to one third of all food produced for human consumption.

Fruits and vegetables fall into the largest category of food waste compared to any other foods, contributing to 45% of food losses (FAO, 2019).

AllinAll now have a natural solution to prevent fruit deterioration and help **reduce food waste** for a **sustainable future**.



## WHAT CAN EDIBLE COATINGS DO?

- Reduce food waste via prolonged shelf-life whereby the food stays fresh for longer
- Sustainable due to decreased polymer packaging and waste.
- Reduce weight loss/ water loss and firmness loss
- Reduced gas diffusion: Excellent barrier properties to O<sub>2</sub>, CO<sub>2</sub>, moisture, water vapour and ethylene
- Improved texture/ firmness
- Odourless, colourless, does not impart the natural flavour of fruit
- Prevention of discolouration, product deterioration
- Provide product protection
- Natural: No artificial chemicals
- Edible coatings can be consumed along with fruits and vegetables and enhance the nutritional composition of fruits & vegetables.
- Used as a Processing aid
- Application sprayed/dipped

### Contact Us:

AllinAll Ingredients Ltd, 3 Rosemount Park Road, Rosemount Business Park, Dublin 11, Ireland

For further information please contact:

Email: [sales@allinall.ie](mailto:sales@allinall.ie) Telephone: +35316263957

BRC approved, Grade AA



Ireland's food and drink  
sustainability programme

