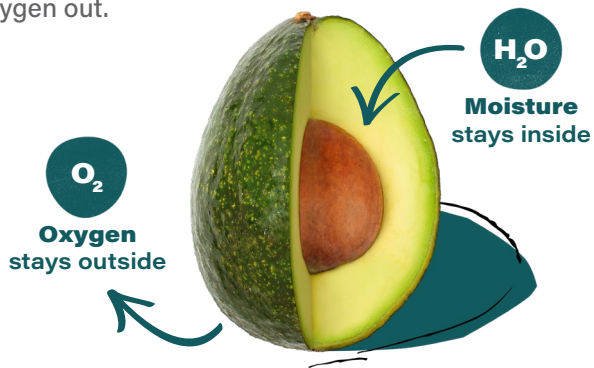


Plant-based protection. Longer-lasting produce.



About Apeel

Apeel-protected produce lasts longer thanks to the help of a little extra “peel.” Apeel uses materials that exist in the peels, seeds, and pulp of all fruits and vegetables to create a protective extra peel that seals moisture in and keeps oxygen out.



"The biggest revolution in food since refrigeration."

— CBS News

Product Portfolio

Apeel offers a portfolio of plant-based coatings that fresh food growers, suppliers, and retailers use to keep produce fresh. Apeel operates in over 30 produce supplier sites around the world treating everything from avocados to citrus to English cucumbers and organic apples. Apeel is working with 40 retailers across 11 countries, including the largest national grocers in the US, UK, Germany, Denmark, Norway, and Belgium.

Delivering More Time and Value For All



Producers

More time for their quality products.



Distributors

More time for new markets or modes of transportation.



Retailers

More time to sell and satisfy shoppers.



Foodservice

More time to serve produce with optimal freshness.



Consumers

More time to enjoy fresh produce.

The Impact of More Time

From January 2019 to June 2021, Apeel has achieved

42 MILLION

PIECES OF FRUIT PREVENTED FROM WASTE AT RETAIL.



Helping to avoid **10,000 metric tons of carbon dioxide equivalent** greenhouse gas emissions and avoid nearly **4.7 billion liters of water use.**

Contact Us

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