



FAQS About Apeel's Natural Food Coating

based, edible coating. We give you enough extra days to help bridge from one grocery visit to the next so that you throw away less and enjoy more, making healthy fruits and vegetables more accessible and available to us all.

How long does produce last when protected with your product?

Fruits and vegetables might be commonly coated with animal-, petroleum-, or plant-based waxes today. However, these wax coatings are mainly added to add shine to produce to make them more attractive on store shelves, but are limited in their ability to actually help extend the life and quality of fresh produce.

The exact amount of time our plant-based formulation extends the life and quality of produce depends on the type of produce -- as you've likely experienced for yourself, some fruits and vegetables spoil really quickly at home (e.g., avocados), while others last much longer (e.g., citrus). Protected avocados can stay at peak ripeness in your home for an extra 3–4 days, and protected citrus can gain at least an extra week of peak juiciness.

All of this means less waste and more time to

What ingredients are used in the Apeel coating and are they safe?

waste and more time to enjoy the food you buy.

The extra time also helps fresh produce reach communities that are more logistically difficult to serve, so that more of us can have access to fresh healthy food, too.

Many conventional coatings use animal- and petroleum-based ingredients. Our product is plant-based, non-GMO, responsibly sourced, free from regulated allergens, and free of trans fats.

It is made from mono- and diglycerides -- ingredients universally found in the peels, pulp, and seeds of plants. These ingredients are also naturally formed in our bodies as we digest normal fats, and are also the same ingredients found in common everyday foods, like salad dressing, pastas, bread, chocolate, and even baby

Is the Apeel coating approved by regulatory authorities?

Yes. The use of the Apeel coating on fresh produce is allowed by regulatory authorities in the U.S.

(the Food and Drug Administration)

and the European Union (European Commission and the European Food Safety Authority)

with no safety concerns.

Independent consumer advocacy groups also support the safety of mono- and diglycerides:

The Center for Science in the Public Interest

which spearheaded the ban on trans fats in foods, rates mono- and diglycerides as “safe” in their database.

Additionally,

the Environmental Working Group

, which publishes their own consumer chemical safety guides, has not identified any concerns with mono- and diglycerides.

What are mono- and diglycerides? Are these natural ingredients?

Mono- and diglycerides are naturally occurring components of dietary fats (triglycerides) (i.e., the fats that are in meats, cheeses, butter, nuts, seeds, cooking oils, salad dressings, and more). When our bodies digest triglycerides, they are broken down into diglycerides and monoglycerides as part of normal metabolism so that we can use the fatty acids for energy. They are also found in the peels, pulp, and seeds of all plants -- including plants we already eat.

Mono- and diglycerides in general have also been produced since the 1930s and used in common and widely consumed foods in the U.S. and the rest of the world like infant formula, pastas, breads, tortillas, jams, jellies, chocolate, ice cream, and more. We are only taking these already existing ingredients and

using them in a new way -- as a thin layer of extra peel on fresh fruits and vegetables.

Unlike the commonly used mono- and diglycerides found in other foods, we have additional requirements for the mono- and glycerides used in our products. They must be derived from plants, be non-GMO, responsibly sourced, free from regulated allergens, and free of trans fats.

Do you have any Organic or OMRI Listed products?

We are working on new formulations for USDA organic growers that will be USDA Organic Certified or OMRI Listed when they are available for purchase. Organipeel, a product we offered in the past to USDA organic growers, has been discontinued to make way for next-generation formulations that offer improved efficacy and greater operational flexibility for our customers.

Does the Apeel coating affect the taste, smell, or color of food?

No. While the Apeel coating helps produce retain its natural freshness and flavor, it does not affect the taste, smell, or color of your fruits and vegetables.

Can the Apeel coating be washed off?

Yes. The Apeel coating can be removed with warm water and a gentle scrub, either by hand or with a vegetable brush.

Does Bill Gates own the company?

No.

For additional context, in 2012 and 2015, the Bill & Melinda Gates Foundation awarded two research grants to Apeel Sciences, totaling less than \$1.1 million. These grants were a small part of their broader philanthropic efforts to improve food security and reduce post-harvest losses in sub-Saharan Africa, where access to refrigeration and other technologies is severely limited and results in high levels of food loss and waste. It is worth noting that the Foundation awarded over \$7.3 billion in grants to a wide variety of public and private organizations during those two years across different areas and projects. No control of our company was given up in exchange for any of that grant funding, and we have not had any ongoing relationship with the Foundation in more than a decade.

Defending Truth: A Message from our Leaders

Please see a message from our CEO and founders regarding the malicious disinformation campaign that has been targeting Apeel.

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