Company Fact Sheet

About Apeel Sciences

» Apeel Sciences is fighting the global food waste crisis by utilizing nature's tools to prevent waste—a sustainable approach to the world's growing food demands. The company's plant-derived technology helps fresh food growers, suppliers, and retailers maintain produce quality and extend shelf life, which minimizes food waste from the farm to the retail shelf to the kitchen table.

» Apeel Sciences was founded in 2012 with a grant from the Bill & Melinda Gates Foundation to help reduce postharvest food loss in developing countries that lack access to refrigeration.

» Today, Apeel formulations have been proven effective at reducing the rate of spoilage for dozens of produce categories, and the company works with partners ranging from smallholder farmers to the world's largest food brands and retailers.

» Founded by James Rogers with co-founders Jenny Du and Louis Perez, Apeel Sciences has been recognized as a 2018 and 2019 CNBC Disruptor 50 and Friend of Champions 12.3. The company also won a 2018 AgFunder Innovation Award for its plant-derived technology.


About Apeel Produce

» From strawberries to peppers, every fruit and vegetable has a protective peel or skin that nature uses to keep it fresh. Made from materials found in plants, Apeel adds a little extra “peel” to the surface of fresh produce to slow water loss and oxidation—two major factors that cause spoilage. Apeel doubles to triples the shelf life of many types of fresh produce, which promotes more sustainable growing practices, better quality food, and less food waste from farm to retail shelf to home. For suppliers and retailers, Apeel’s technology creates an optimal microclimate inside every fruit or vegetable, maintaining quality, extending shelf life, and transportability—with reduced reliance on refrigeration and controlled atmosphere.

Want to learn more?

Visit apeel.com to get more information.

» Learn more about technology by nature
» Read our founding story

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General Shopper FAQs

» What is Apeel? How does it work?
Apeel is a family of plant-derived coatings that keep produce fresh. Apeel keeps moisture inside produce and oxygen out, dramatically slowing the rate that produce spoils.

» What is Apeel made of?
Apeel is made of plant-derived materials that exist in the peels, seeds and pulp of all the fruits and vegetables we already eat. Specifically, Apeel for conventional produce is comprised of the food additive, E 471, mono- and diglycerides of fatty acids.

» Is Apeel safe to eat?
Yes! Apeel is edible, safe to eat, and fully compliant with European Union food law. Apeel is made of widely used plant-derived materials that are commonly found in foods and is approved for use on a variety of fruits.

» Can I wash Apeel off?
You could likely remove some of Apeel with water and scrubbing, but it’s unlikely that you’d be able to remove all of it without damaging the fruit. Apeel forms a barrier of edible plant material on the skin or peel, and it wouldn’t maintain the fruit’s natural freshness if it was easily removed. For that reason, we’ve very consciously selected and only use food ingredients to make Apeel, so it’s safe to eat along with the fruit. Our partners label produce with Apeel so you can make informed decisions. When considering what produce to buy, check the label and corresponding signage for the Apeel mark.

» Does Apeel contain GMO ingredients?
No. Our products are not derived from genetically engineered plant material.

» Does the product get absorbed into the flesh of the produce?
No. Apeel is designed to act as a protective, edible covering to the outside peel of fresh fruits and vegetables. Apeel is made of plant-derived materials that exist in the peels, seeds and pulp of all the fruits and vegetables we already eat.

» What if I have a food allergy?
Allergic responses can be triggered when protein from an allergenic source is present in a food product. Apeel products are not protein-based, but lipid-based—and lipids are not a source of regulated allergens. We also conduct testing to confirm the absence of regulated allergens. That said, if you have a known allergy or sensitivity to a fruit or vegetable, you should continue to avoid it whether or not it is an Apeel fruit.

» Is Apeel a food wax?
Wax is typically used to give fruit a shiny appearance. Unlike a traditional wax, Apeel has been specifically designed to slow down water loss and oxidation, which maintains freshness and color for much longer.

» Does the temperature my Apeel produce is stored at impact shelf-life?
In order to maximize the freshness and quality of your Apeel produce, we recommend storing produce the way you normally store non-Apeel produce (i.e., indoors on your kitchen counter or in the fridge, depending on the best practices already prescribed for various produce types).

Learn more at apeel.com // // 2