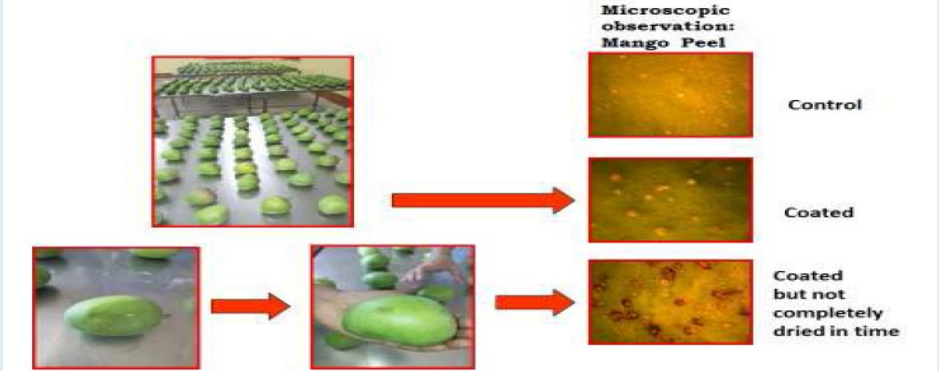


## Chitosan Based Coating of Fruits

|  |  |
|--|--|
| <i>Salient features</i>                          | <ul style="list-style-type: none"> <li>➤ Preparation, characterization of chitosan based coatings formulations</li> <li>➤ Chitosan based coating of Alphonso Mango</li> </ul>  |
| <i>Advantages</i>                                | <ul style="list-style-type: none"> <li>✓ Extension of shelf life of mango by around two fold under room temperature</li> </ul>   |
| <i>Process Technology / Product developed by</i> | <div style="text-align: center;">  <p style="text-align: center;"><b>Picture showing drying (separately) of mangoes after coating and microscopic surface peel topology (exocarp) of control and coated fruits.</b></p> </div>        |
| <i>Year</i>                                      | 2013-14  |
| <i>Source of funding</i>                         | MoFPI  |
| <i>More information</i>                          | <p><b>Status of commercialization / Patent / Publication</b></p> <p>Prashanth, K.V.H., Baskaran, R., Dhanya, E.B. and Rajashekaramurthy. 2016. Bioactive chitosan based coatings: functional applications in shelf life extension of Alphonso mango – a sweet story. <i>Pure and Applied Chemistry</i>, 88: 853-864.</p> |