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## Composite Edible Coating for Fresh Fruits

<i>Salient features</i>	<ul style="list-style-type: none"><li>➤ Composite formulatation containing Soy Protein Isolate (SPI), Hydroxypropyl methyl cellulose (HPMC), olive oil and potassium sorbate</li><li>➤ Enhancement of postharvest quality and shelf life of fresh fruits like pear, phalsa, jamun, custard apple and mulberry</li></ul>
<i>Advantages</i>	<ul style="list-style-type: none"><li>✓ Affordable, safe and eco-friendly edible coating formulation</li></ul>
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<i>Year</i>	2012-13
<i>Source of funding</i>	MoFPI
<i>More information</i>	<b>Status of commercialization / Patent / Publication</b> Nandane, A.S., Dave, R.K. and Rao, T.V.R. 2015. Optimization of edible coating formulations for improving postharvest quality and shelf life of pear fruit using Response Surface Methodology. Journal of Food Science and Technology.