

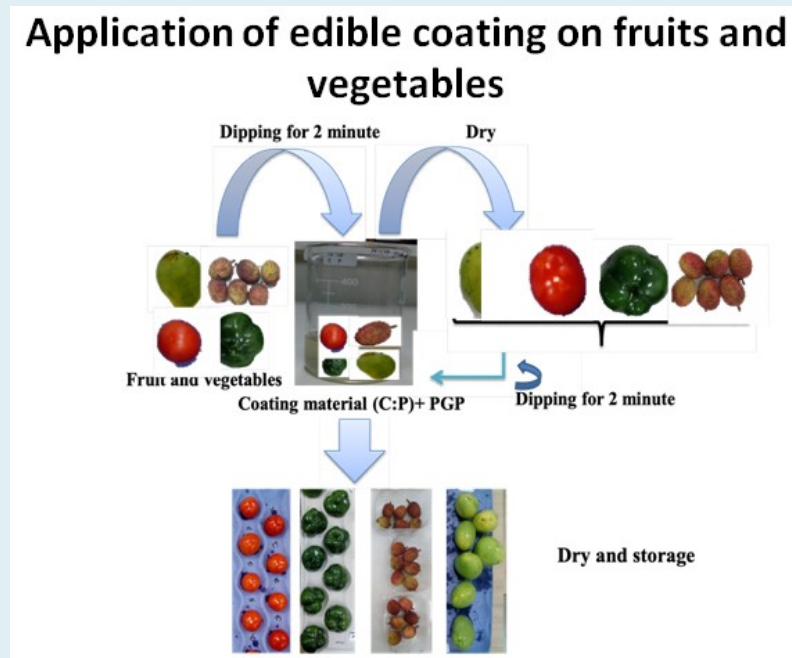
Edible Film Enriched with Pomegranate Peel Extract

Salient features

- Antioxidant rich edible film using chitosan and pullulan from pomegranate peel.
- Excellent water barrier property, tensile strength, phenolic activity and antioxidant activity in chitosan : pullulan (1:1 ratio) polymers based oil.

Advantages

- ✓ Extension of self life of edible film coated fruits and vegetables and retention of physical and biochemical parameters at room temperature and low temperature (4°C) upto 18 days.



Process

Technology / Product developed by

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More information

Status of commercialization / Patent / Publication