

Antimicrobial Coatings for Extending Shelf-Life of Fruits

Salient features

- Coating from shellac (GRAS status) with natural anti-microbials had good adherence on fruit surface
- Better adherence at high humidity conditions of cold storage
- Easy application of coating on fruits by foam padding and spray coating
- Storage life of coated fruit can be extended by 7-8 days under cold storage conditions ($12\pm 1^\circ\text{C}$) at optimum maturity

Advantages

- ✓ Shellac based edible coating is generally regarded as safe (GRAS) material
- ✓ Act as replacement to the existing inedible petroleum waxes used commercially
- ✓ Easy preparation at home



Process

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More information

Status of commercialization / Patent / Publications

NA