

Title The effects of edible coatings on postharvest quality of the "Bravo de Esmolfe" apple
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Citation European Food Research and Technology 217 (4): 325-328. 2003.
Keywords Bravo de Esmolfe apple; Edible coatings; Texture; Colour Weight loss

Abstract

Apples (*Malus domestica* Borkh cv Bravo de Esmolfe) were coated with a polysaccharide-based or a protein-based coating. Alginate and gelatine coatings at different concentrations, plasticized with glycerol and carboxymethylcellulose (CMC) plus sucroesters coatings plasticized with mono/diglycerides were tested. The effects of those coatings on the storage stability were followed by measurements of peel and pulp firmness, external L* a* and b* colour values, solid soluble content and weight loss during storage at 20 °C for three months. The 2 wt% alginate and 5 wt% gelatine coatings significantly reduced weight loss, thus maintaining fruit firmness and thereby preserving fruit freshness. The effects of those coatings also include the improvement of appearance and imparted an attractive natural-looking sheen to the fruit.