

Title Is edible coating alternative to MAP for fresh and minimally processed fruits?
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Abstract

The application of edible coatings/films is one of the most innovative methods to extend the commercial shelf-life of fruits and vegetables by acting as a gas barrier and have a similar effect on the storage under modified atmosphere. The development of edible coatings with improved functionality and performance for fresh and minimally processed fruits is one of the challenges of the postharvest industry. Edible coatings on fresh fruit can provide an alternative to modified atmosphere storage by reducing quality changes and quantity losses through modification and control of the internal atmosphere of the individual fruits. On the other hand, the beneficial effects of modified atmosphere packaging (MAP) for fresh and minimally processed fruits have been extensively reviewed in literature. However, the use of edible coating and MAP combination could be a better concept for extended shelf life of fruits with high quality. This paper reviews and compares the different coating formulations and applications and modified atmosphere packaging for fresh and minimally processed fruits.