

**Title** Edible coatings to incorporate active ingredients to fresh-cut fruits: a review  
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### **Abstract**

Edible films and coatings are applied on many products to control moisture transfer, gas exchange or oxidation processes. One major advantage of using edible films and coatings is that several active ingredients can be incorporated into the polymer matrix and consumed with the food, thus enhancing safety or even nutritional and sensory attributes. This review discusses the use of edible coatings as carriers of functional ingredients on fresh-cut fruits, including the recent advances in the incorporation of antimicrobials, antibrownings, texture enhancers and nutraceuticals to improve quality and functionality of fresh-cut fruits. Sensory implications, regulatory status and future trends are also reviewed.