

Title Effect of edible coating film for fresh-cut jackfruits on the microbial growth control

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Abstract

Fresh-cut jackfruits are the export products that quite popular for both domestic and foreign customers. However, entrepreneurs often find the problem of foodborne pathogen contaminations which is one factor to limit the shelf life of the produce. Therefore, two formulas of edible coating films (ReadiFresh 1 and ReadiFresh 2) developed by Chulalongkorn University and Kasetsart University were used in order to control food borne pathogen of fresh-cut jackfruit under standard guideline. The results showed that ReadiFresh 1 was effective in reducing foodborne pathogen and extend the shelflife of fresh-cut jackfruit for 12 days.