

## QUALITY CHANGES OF ELECTROSPRAY COATED APPLE SLICES DURING REFRIGERATED STORAGE

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ACTIVE AND INTELLIGENT FIBRE-BASED PACKAGING - INNOVATION AND MARKET INTRODUCTION

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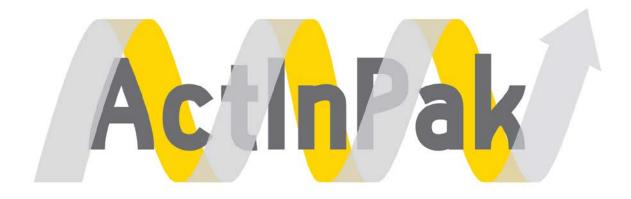


COST is supported by the EU Framework Programme Horizon 2020 > Extend the shelf life of fresh-cut apple,

- Develop a novel edible coating production method as an alternative to conventional methods,
- Determine the possibility of using w/o emulsion on a hydrophilic fruit surface.

## MAIN RESULTS

- The present study showed that, the edible coatings produced with electrospraying have similar or even better results for decreasing moisture losses of fresh-cut apples.
- The amount of coating material was significantly reduced (300 times less than dip-coating) while the product quality during shelf life was improved compared to the conventional method.



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