



QUALITY CHANGES OF ELECTROSPRAY COATED APPLE SLICES DURING REFRIGERATED STORAGE

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COST FP1405

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

15 November, 2017



COST is supported by
the EU Framework Programme
Horizon 2020

AIM OF THIS STUDY



- 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.



ACKNOWLEDGEMENT

This work is based upon work from COST Action FP₁₄₀₅ ActInPak, supported by COST (European Cooperation in Science and Technology)

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