

Title Edible coatings for fruits  
Authors Park, H. J.  
Citation Fruit and vegetable processing: improving quality (2002); 331-345

### **Abstract**

The use of edible coatings (e.g. cellulose, casein, zein, soya protein and chitosan) on fresh fruits as an alternative to modified atmosphere storage is discussed. Edible coatings work by reducing quality changes and quantity losses through modification and control of the internal atmosphere (internal gas composition) of the individual fruits. The physico-chemical properties of these edible coatings such as gas permeation properties and wettability are also discussed in connection with their effectiveness.