



Postharvest Application of Edible Coatings on Fruits and Vegetables

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Message from the Guest Editors

The post-harvest loss of fresh fruits and vegetables is estimated to be 20-30%. Among the different technologies, edible coatings (ECs) seem to be a promising discovery, as they can maintain the high-quality standards by inhibiting metabolic activities, limiting microbial spoilage and allowing fruits to have a prolonged shelf life. An EC consists of a thin layer of edible film applied to the surface of a food product to preserve its freshness by modulating the permeability of water vapor, O₂ and CO₂, which maintains the flavor, texture and nutritional value of food and also provides effective protection against bacteria. In addition, edible coatings can also serve as possible carriers for a wide range of food additives, including essential oils and nutrients that not only extend the shelf life of products, but can also improve their safety and acceptability. Finally, further interesting aspects in the use of ECs include the possibility of recycling industrial by-products with the concomitant goal of managing less waste and reducing plastic pollution, which is one of the most serious threats to our planet. Welcomes contributions by researchers for research topics.





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Message from the Editor-in-Chief

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