

## Edible coating an innovative technology for food preservation

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■ **ABSTRACT :** This review presents current knowledge on types, preparation techniques and industrial application of edible coating. Use of biodegradable packaging materials in foods due to increased environmental awareness has resulted in a new era for edible films and coatings. Edible films/coatings have become the focus of such study not only due to their potential for solid disposal problem, but also for maintaining quality and shelf-life of the product. Application of edible films on the food products could also be utilized as a protective coating to extend the shelf life. As research in this area is somewhat limited and involves the most important functionalities of an edible film or coating such as control of mass transfer, mechanical protection, sensory appeal, maintaining purity of fruits, providing functionality, controlling adhesion, cohesion, barrier properties and extending shelf life. In view of the extensive applications of edible coating the review was attained.

■ **KEY WORDS :** Edible coating, Mechanical protection, Edible film, Applications

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