



## INFLUENCE OF EDIBLE COATING ON SHELF LIFE AND QUALITY OF SWEET CHERRY

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### ABSTRACT

Edible coatings are environment friendly materials for extension the shelf-life and preservation the nutritional value of fruits. In the present research, two different sweet cherry cultivars were treated with chitosan, chitosan Ca-lactate (multicomponent, mono-layer coating) and chitosan alginate (polyelectrolyte complex – bi-layer coating). Immersing technology was used to apply the coatings, ones for the mono-component, monolayer chitosan and for the multicomponent, monolayer chitosan Ca-lactate and twice for the polyelectrolyte complex – bilayer chitosan alginate. The fruit quality of control and coated samples was evaluated about refractometric, colorimetric, textural, antioxidant activity (DPPH), acidity, microbiological and sensory parameters during 21 days refrigerated storage. The coatings delayed the decay of the sweet cherry varieties in different scale. There were differences in browning, in texture changing, in sensory parameters and microbiological contamination as well. The chitosan based edible coatings extended the shelf-life period of sweet cherry varieties.

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