



## EFFECT OF COCONUT OIL ENRICHED CASSAVA STARCH BASED EDIBLE COATINGS ON QUALITY OF MINIMALLY STRAWBERRIES (*FRAGARIA ANANASSA*)

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### ABSTRACT

The purpose of this work was to evaluate the effects of applying cassava starch coating with the addition of different concentrations of coconut oil in minimally processed strawberries. The strawberries were selected and sanitized, had their leaves and peduncles removed, and were submerged in the coatings (40°C) for three minutes. Four treatments were obtained: T1 - control (strawberries without coating); T2 - coconut oil (1.0%) + cassava starch (3.0%); T3 - coconut oil (1.5%) + cassava starch (3.0%); T4 - coconut oil (2.0%) + cassava starch (3.0%). After receiving the coatings, the strawberries were placed in PET (polyethylene terephthalate) containers and stored at 5±1°C for 12 days. Physical, chemical, sensory analysis and microbiological evaluations were performed. T2 and T3 samples were more efficient in reducing mass loss (14.59% and 14.52%). They were also effective in maintaining texture and color for longer, as they influenced sensory and microbiological analysis, increasing shelf life and slowing growth, especially of molds and yeasts. The study may help small-scale establishments to increase the shelf life of minimally processed strawberries. The use of small concentrations of coconut oil prolonged the quality of strawberries during refrigerated storage.