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TITLE: Functionality Of Edible Coating in food product
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ABSTRACT

The edible coating is a solution to improve the quality and shelf life of fresh produce ranging from meat, poultry, fish, and dairy products to post-harvest fresh fruits and vegetables. Edible coating/s and film/s reduce packaging waste, prevent the incorporation of chemical preservatives, and result in a minimally-processed natural fresh product with an extended shelf life. The aim of this study is to check the quality of different type of coating in food product, fruits and vegetables, by novel method, samples were collected fruit, vegetables Result showed that gum Arabic and chistone the best type to be coated in fruit and vegetables because its help to improve the color Reduction of weight loss ,Maintenance of quality during distribution and storage condition, Reduction of storage condition Improvement of consumer demand, Extension of shelf life and Reduction of artificial packaging

BIOGRAPHY

Maryam has completed her Master Degree at the age of 26 years from Sultan Qaboos University, Oman. she is the head of Microbiology lab at Al Joudah Food Tech Lab, Oman. she has over 5 publications that have been cited over 2000 times, she has been participated in many conference, journal and others workshops 2013-2024

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