

# Bioactive coating

## Principles

Bioactive coating consists of product dipping in a prepared solution. It is compounded of several phases:

- 1) Preparation of the solution (dispersion or solubilization of biopolymer and active compound)
- 2) Dipping of Fruit and/or vegetables into the solution
- 3) Draining
- 4) Drying

Once dried, the coating forms a thin layer on the product surface, able to prevent moisture losses, to provide semi-permeability to maintain internal equilibrium of gases involved in aerobic and anaerobic respiration, thus retarding senescence. Moreover, it can serve as carrier for desirable additives such as flavor, fragrance, coloring, nutrients, and vitamins.

## Benefits



Increased shelf life



Increased quality



Eeduction of food waste



Invisibility to the consumer



## Challenges

- Tailor-made development
- Possible increase in the cost of packaging