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Food preservation using edible coating with essential oil

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Edible coatings are becoming increasingly popular in comparison to other types of packaging due to their more environmentally friendly properties and ability to carry active ingredients. The edible coating can reduce the impact of essential oils (EOs) on the flavour of the product while also extending the action time of EOs via the slow-release effect, effectively promoting the use of EOs in food. Understanding the various combinations of edible coatings and EOs, as well as their antimicrobial effects on various microorganisms, will make it easier and more targeted to promote the use of EOs in real food systems. The review focuses on the contribution of the combination of EOs and edible coatings (EO-edible coatings) to extending the shelf life of food products by (1) specifically addressing the main materials used in the preparation of EO-edible coatings and the application of EO-edible coatings in the product, (2) systematically summarizing the main EO-edible coatings production method, and (3) discussing the antiseptic activity of EO-edible coatings on different microorganism.

Biography

Ahmad Faraz is a dedicated academic in the Department of Food Science and Technology at the University of Central Punjab. His work focuses on food processing, quality assurance, and sustainable food systems, contributing innovative solutions to industry challenges in food quality, safety, and nutrition.