

Natural preservatives minimizing products waste in the supply chain of the future

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The global population is expected to increase from 7.3 billion in 2015 to around 9 billion by 2050. As a result world demand for food is expected to be 70% higher in 2050 compared to 2015, mostly in developing and emerging economies in Asia.

Research Goals:

Reducing chemical preservatives
maintaining the nutritional and sensorial properties
increasing the shelf-life



Material & Methods:

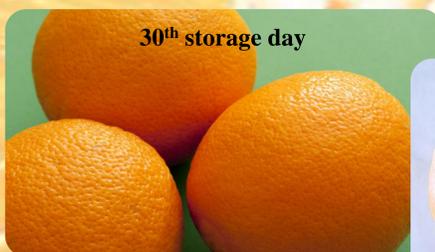
Essential oils resource (0, 250 and 500 μl^{-1}):

Sour orange old leaves

Sour lemon peels

Iranian native citrus (*C. sinensis*) treated and hold in passive MAP condition 30 days in 4 °C

Essential oils are a good source of several bioactive compounds, which possess antioxidative and antimicrobial properties; they can extract from different non-edible parts of plants; which are considered as **agricultural wastes**.



30th storage day



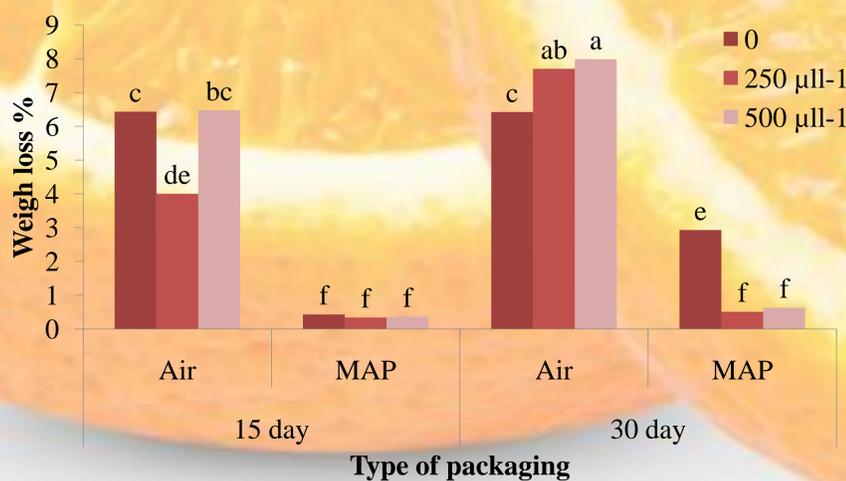
15th storage day

500 μl^{-1} Sour orange oils treatment

Left: control

Right: 250 μl^{-1} Sour lemon oils treatment

It was found that all treatments have significant effects on various parameters of citrus fruit. Independent of treatments, total sugars and organic acids decreased continuously with increasing storage duration.



The effect of Sour orange oil treatment, storage time and type of packaging on the weight loss percentage

Packaging provided protection against weight loss and loss of firmness; although delaying the rate of color change in compare to control was observed with high concentration of sour orange oils.

Regarding antifungal activity, the results were satisfactory against gray and green mold growth which varied significantly ($p < 0.05$) with respect to concentration

Efficient use of natural preservatives has an important role on prevention of losses in supply chain.