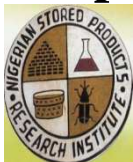


# Improving Carrot (*Daucus carota L.*) Fruit Storability by Edible Coatings

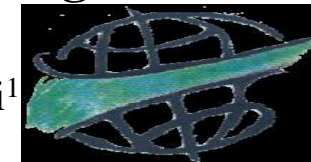


containing *Aloe vera* gel and essential oil from sesame seeds.

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## Introduction

The increasing interest and research activity in edible packaging have been motivated by both increasing consumer demand for safe, convenient, and stable foods and also awareness of the negative environmental impacts of non-biodegradable packaging waste.

## Objectives

The aim of this study was to improve carrot fruit storability by testing the effect of edible coating containing *Aloe vera* gel and essential oil from sesame seeds.

## Materials and Methods

The three experimental coatings were: *Aloe vera* gel (AVG), Sesame oil (SO), Mixture of *Aloe vera* gel and sesame oil (MAVGSO).

The following parameters were measured: weight loss, ascorbic acid content, pH, total soluble solid, firmness and microbial qualities using Adetunji *et al.*, 2014.

## Conclusions

➤ Results showed that edible coatings were effective in extending the shelf-life of carrot when compared to untreated control in the following order: MAVGSO > AVG > SO > Control.

➤ Results revealed that coatings hindered the growth of microorganisms significantly ( $P < 0.05$ ).

## References

Adetunji C.O, Omojowo F.S and Ajayi E. S. (2014). *Effects of Opuntia cactus Mucilage Extract and Storage under Evaporative Coolant System on the Shelf Life of Carica papaya Fruits*. J. Agrobiotech. Vol.5.2014.Pp.49-66.

