

## **Fruit Coatings**

The technology, fruit coatings, is a water soluble, bio degradable coating that can extend the shelf life of fruits and vegetables by up to two weeks without refrigeration. The coated produce retains all of its natural characteristics and natural water loss is significantly reduced. The coating can be applied manually, allowing the process to be done in rural areas with limited or no electrical power.

### **Salient Features:**

- One liter of coating will cover approximately 100 kilograms of fruit.
- By extending the produce's shelf life, this low cost coating would allow farmers to expand their market reach significantly.
- By allowing the produce to be stored for a longer time, the coating would help farmers avoid price fluctuations due to gluts in the market and increase their overall profits.
- No toxic indications are seen for concentrations of up to 5000 mg per kilogram of body weight.

### **Major Application / End Users**

- Farmers, orchard owners, produce exporters.
- Institutions serving fresh and cut produce like hotels, educational institutions, military bases.