ABSTRACT

(LITERATURE REVIEW)

EFFECT OF EDIBLE FILM BASED ON CHITOSAN ON CHANGES IN FRUIT pH

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One of the obstacles in fulfilling the demand for fruit in the community is the damage to the fruit before it reaches its destination or before it is consumed. One of the methods used to inhibit metabolic processes in fruit is the use of edible coatings with variations in storage time.

The purpose of this literature review was to determine the effect of chitosan as an edible film on changes in fruit pH.

From the article review conducted, it was found that four articles were treated with the addition of a chitosan layer, while one article was treated with the addition of a chitosan layer and temperature control. Of the five articles that have been reviewed, it shows that the effect of giving edible film on fruit is that it can maintain the pH value so that it can make the fruit fresher, delay ripening and slow down the decay process even during storage.

***Keywords**: Fruits, Edible coating, Chitosan.*