

**ABSTRACT**  
**(LITERATURE REVIEW)**

**THE EFFECT OF THE USE OF CHITOSAN AS EDIBLE COATING ON  
LYCOPENE OF TOMATO**

**Nurul Azizah**

*Tomato fruit is a climacteric fruit that has a relatively short shelf life. After harvesting, tomatoes still carry out metabolic processes, which require energy obtained from food reserves. One of the methods used to inhibit metabolic processes in tomatoes is the use of coatings.*

*The purpose of this study was to find out more about the effect of using chitosan as an edible coating on lycopene levels in tomatoes through a literature review. The data collection method used is to collect several research articles with a range of years between 2015 - 2020.*

*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 chitosan coating has an effect on lycopene levels in tomatoes. This proves that there is an effect of using chitosan as an edible coating on the lycopene content in tomatoes so that it can extend the shelf life of tomatoes.*

*Keywords: Tomato Fruit, Edible coating, Chitosan, Lycopene.*