NOWADAYS THE REDUCTION OF FOOD WASTE AND THE AVAILABILITY OF FOOD ALL OVER THE WORLD AREAS ARE PRIORITY KEYS FOR SOCIETY. SHELF LIFE OF FRESH CUT FRUITS CAN BE EXTENDED USING PREVENTIVE MEASURES BASED ON THE USE OF NATURAL OR ARTIFICIAL METABOLIC INHIBITORS. GREEN TEA EXTRACT IS ONE OF THE MOST USED COMPOUNDS FOR FOOD PRESERVATION DUE TO ITS ANTIOXIDANT CONTENT.

RESULTS AND DISCUSSION

In conclusion, Posidonia aequalis and green tea extracts were able to delay colour and morphological parameters decay, maintaining a good fruit quality during shelf life. Green tea extract and P. aequalis antimicrobial activity in vitro was not confirmed by in vivo analysis. Posidonia aequalis extract was more effective against moulds, delaying growth of fungi, the major responsible of fresh fruit deterioration. The dipping with the two polyphenol-based extracts seem to be suitable for the storage of fresh fruits as extending its shelf-life.

REFERENCES