

Edible film from vegetables and fruits residue

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In recent decades, the innovation of edible films and coatings has seen remarkable growth, and it is expected to have a significant impact on food product quality over the next years. This expansion can be due to advancements in material science and processing technology, as well as increased knowledge of edible films and edible coating technology. Packaging can be used to eliminate synthetic packaging by acting as an environmentally friendly biodegradable package or a protective coating on the food surface. Bio-based polymers have been used extensively in the functionalization of edible films and coatings. Food preservation has progressed beyond simple preservation; current strategies are aimed at achieving two additional goals: the suitability of the advancements and the manufacturing of ecologically friendly goods with no adverse health effects. The introduction of edible films and coatings is one of these Plant and vegetable residues as a source of edible materials, are a subject of great interest due to their promising potential as innovative food packaging systems. It summarizes the extensive knowledge about the new film-forming materials like plant residues to show their protective effectiveness and suitability in various types of foods.

Biography

Shanju M is an accomplished academic affiliated with Bannari Amman Institute of Technology in Sathyamangalam, India. With a strong foundation in Food Technology, Shanju is committed to advancing knowledge through both research and practical applications. Their academic journey reflects a dedication to excellence, innovation, and the pursuit of solutions that address real-world challenges. Shanju actively contributes to the academic community, fostering growth, collaboration, and a passion for lifelong learning.

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