

O USO CONSCIENTE DA BIODIVERSIDADE: PERSPECTIVAS PARA O AVANÇO DA CIÊNCIA E TECNOLOGIA DE ALIMENTOS

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#### Production of Films Based on Chitosan and Turmeric Residue from Supercritical Extraction: Application as coating of *Arracacia Xanthorrhiza*

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#### Outline

- 1. Context
- 2. Objectives
- 3. Experiment
- 4. Results
- 5. Conclusions



#### 1. Context

#### Importance of bioactive edible films for ecosystem

• The residue comes from a low degradation





## 2. Objectives

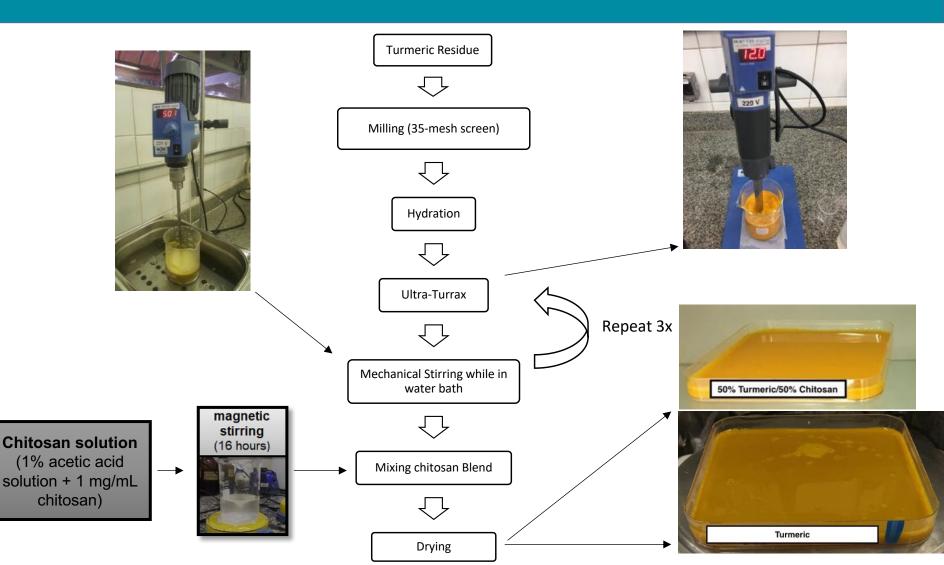
The present study evaluates blending of chitosan and turmeric (*Curcuma longa L.*) pseudo-residues from SFE to produce edible films and apply this film suspension as coating arracacha (*Arracacia xanthorrhiza*) in order to expand its shelf life.



Arracacia xanthorrhiza



## 3. Experiment





## 3. Experiment

• Films

Tensile Strength (Mpa)



TA.XT Plus Texture Analyzer (Stable Micro System, Surrey, UK)

# Day 1



#### Arracacha coated with film suspension





#### Test

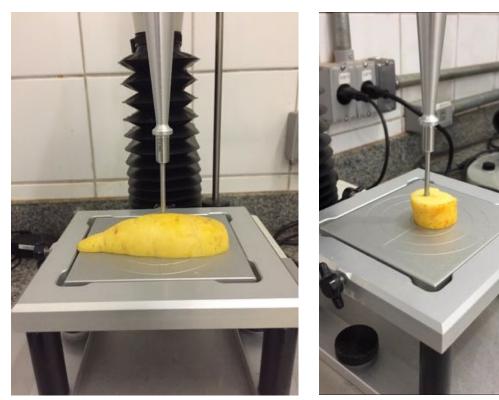
 Arracacha pH-meter, Color test and firmness (peak force, N)



Portable colorimeter (MiniScan EZ 4500L, HunterLab, USA)



pH-meter (pH 3210, WTW, Germany)

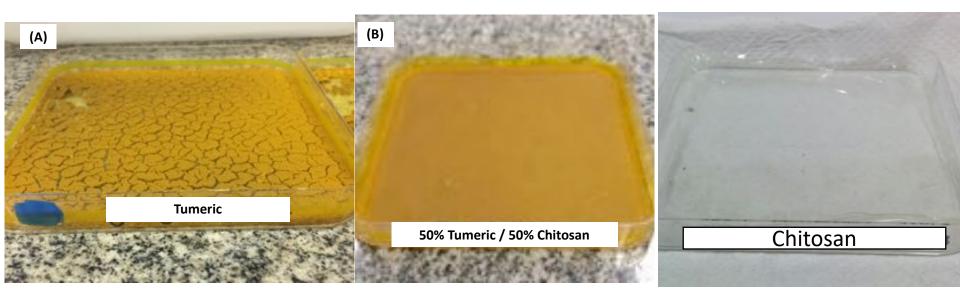


TA.XT Plus Texture Analyzer (Stable Micro System, Surrey, UK)





• Dried films



#### **Mechanical Properties**



	Thickness (mm)	Tensile Strength,	Elongation,
Films		σ max (MPa)	ε max (%)
Turmeric	*	*	*
Turmeric/chitosan	$0.22 \pm 0.08$	$6 \pm 2^{a}$	$2.4 \pm 0.5^{a}$
Chitosan	$0.024\pm0.002$	$28 \pm 9^{b}$	$2.1\pm0.9^{a}$

 Table 1 - Mechanical Properties of blends (Turmeric/chitosan) and chitosan films.

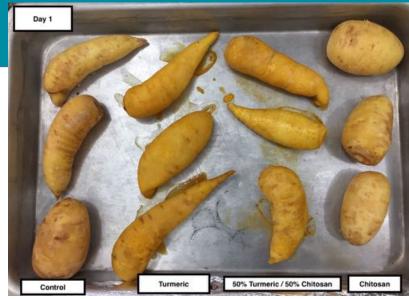
\* Film couldn't be formed.

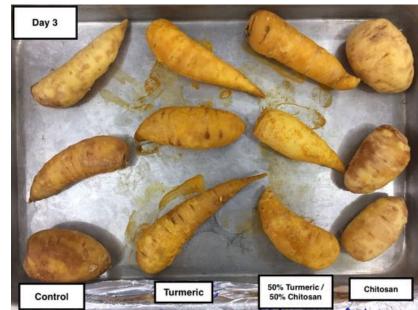
<sup>a-b</sup> Means with different superscript letters in the same column are statistically different at p < 0.05 according to the Tukey's test.

## Arracacha Evolution



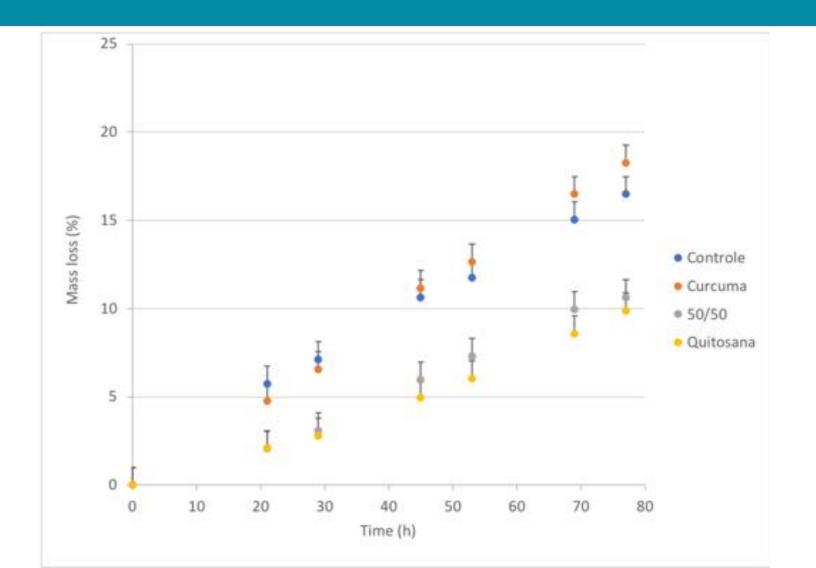






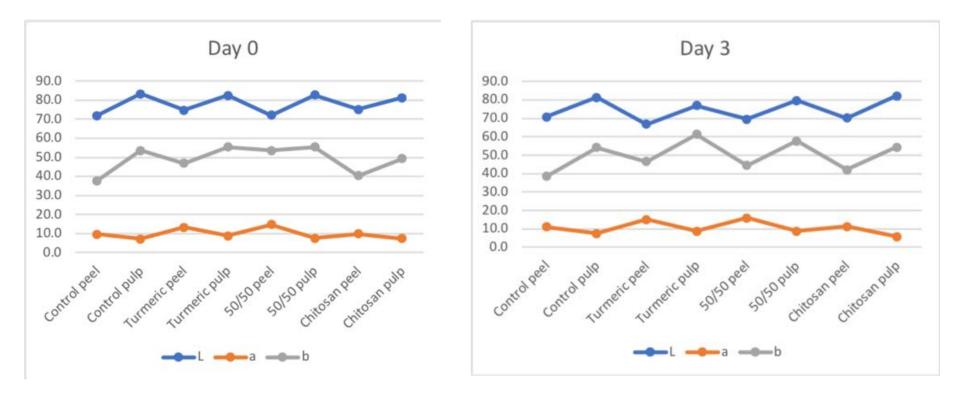
#### Mass Loss





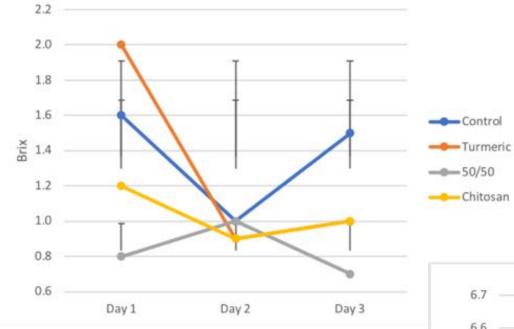
## Color Test

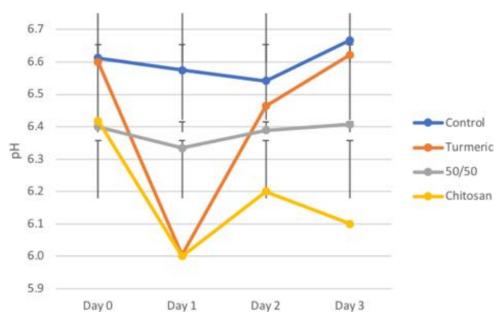




# pH and Brix







#### Firmness



# 5. Conclusions



- Chitosan was necessary to enable film manipulation and improve the mechanical properties
- The coating of arracacha was successful using 50/50 blends and only chitosan

#### Acknowledgements



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