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(57) Abstract :
The invention provides an edible coating film composition based out of buckwheat starch, guar gum and curry leaf essential oil. The invention provides a process of preparation for the edible film composition. The edible film coating composition is evaluated for properties such as solubility, swelling index, hydrophobicity and sensory analysis etc. The developed film is antibacterial in nature and increases the shelf life of apricot and Jamun over a period of 16 and 21 days. The edible coatings act as barriers to moisture during processing, handling, and storage, and not only solely retard food deterioration, but also improves safety by inhibition or delay of the growth of microorganisms, due to their natural biocide activity or to the incorporation of antimicrobial compounds, allowing edible coatings to be widely used.

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