EFFECT OF THE CHITOSAN-BASED EDIBLE COATING ON THE POST-HARVEST OF UMBU (*Spondias tuberosa*)

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**Introduction and objective:** Edible coatings can be used to maintain the quality and extend the shelf life of fruits. Chitosan is a very promising biopolymer because of its unique physiochemical characteristics, biodegradability and antimicrobial activities. Umbu is a fruit of the Brazilian semi-arid region that has nutritional and economic importance, contributing to income generation in the region. In this study the effect of chitosan-based edible coating on the shelf-life of umbus was investigated. **Matherial and methods:** Umbus were immersed in 10 g. L\(^{-1}\) chitosan solution for 2 min at 25°C. Coated and uncoating umbus were stored at 8°C for 15 days and the changes in mass loss, titratable acidity, total soluble solids and color parameters (L\(^*\) and H\(^*\)) were investigated. **Results and conclusions:** At the end of the storage period, lower values of mass loss and higher titratable acidity were observed in the coated umbus. No difference was found between soluble solids values and color coated and uncoated samples. Our study suggests that chitosan coating might be a promising candidate for extending the post-harvest storage time of umbus. **Acknowledgments:** CNPq. **Keywords:** chitosan, coating, *Spondias tuberosa.*