

# *High-End Workshop (KARYASHALA)*

Hands-on Workshop on Edible Films and  
Coatings for Shelf-Life Extension of Foods



**July 1-5, 2024**

*Organized by*

***Amity Institute of Food Technology***

***Amity University Uttar Pradesh***



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## About the Workshop

This hands-on workshop was focused on the concept, properties and preparation technologies for edible films and coatings from carbohydrates, proteins, lipids, and composites. The research on edible films and coatings is increasing continuously and scientific literature reported the enhanced shelf-life by applying the edible films and coatings on several perishable food products including fruits, vegetables, meat, poultry, and dairy products. Further, the application of bioactive substances from several sources may greatly help in extending the shelf-life of perishable food products. The use of these bioactive substances in edible films and coatings is safe and has no reported adverse effects. These also help in overcoming the disadvantages of other packaging films imparting adverse health effects. In this workshop, the concept of edible films and coating was explored in detail to extend the shelf-life of perishable foods. The workshop intended to provide practical experience for the preparation of edible films and coatings and the application on several perishable foods.

