

**APPLICATION OF GLUTEN AND PALM FATTY ACID  
DISTILLATE AS AN EDIBLE COATING ON GUAVA**

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Assalamualaikum wbt

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**Memohon Pendaftaran Projek Penyelidikan Bagi Tujuan Pengesahan Dalam Jawatan**

Perkara di atas adalah dirujuk.

Adalah dimaklumkan bahawa saya sedang menjalankan penyelidikan berikut dengan pembiayaan sendiri dan ingin memohon agar penyelidikan ini didaftarkan dalam senarai daftar penyelidikan Institut Penyelidikan, Pembangunan dan Pengkomersilan UiTM. Penyelidikan ini dijangka siap pada Julai 2007. Berikut adalah maklumat berkenaan projek tersebut.

**Tajuk Projek** : **Application of Gluten and Palm Fatty Acid Distillate as Edible Coatings on Guava.**

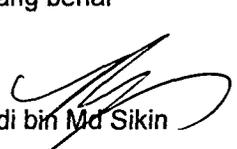
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Bersama-sama ini disertakan satu salinan kertas cadangan projek.

Segala kerjasama yang diberikan oleh pihak Y. Bhg. Prof. amat saya hargai dan saya dahului dengan ucapan terima kasih.

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PALM FATTY ACID DISTILLATE AS AN EDIBLE COATING ON GUAVA”**

Merujuk kepada perkara di atas, bersama – sama ini disertakan 2 (dua) naskhah Laporan Akhir Penyelidikan bertajuk “Application of gluten and palm fatty acid distillate as an edible coatings on guava” oleh penyelidik daripada Fakulti Sains Gunaan, UiTM.

Sekian, terima kasih

Yang Benar,

**ADI SIKIN**



Ketua Projek Penyelidikan

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## **ABSTRACT**

### **APPLICATION OF GLUTEN AND PALM FATTY ACID DISTILLATE AS AN EDIBLE COATING ON GUAVA**

Edible coating and film on guava can provide an alternative for extending the post harvest life of fruits and vegetables. The application of different coating formulations based on gluten and palm fatty acid distillate (PFAD) on quality attributes of guava stored at room temperature was studied. Coatings were formed directly on the surface of the fruit and film previously formed. Fruit quality was evaluated by titratable acidity, ascorbic acid, firmness retention, surface color development and weight loss. The bilayer coating of gluten and palm fatty acid distillate (PFAD) had a significant effect on the retention of firmness, reduced the weight loss and showed better results from the physico-chemical analysis compared to uncoated (control) fruit. Coated fruit with bio-gluten seemed to be more promising for controlling decay than other coated fruit. The coatings reduced the number of infected fruits and extended storage life of guava by retarding senescence at the end of storage time than the uncoated fruit. However, gluten seems to be a better choice for coating guava than palm fatty acid distillate (PFAD).