

Edible chitosan–rice husk cellulose nanocrystal films and coatings with cinnamon vs lemongrass essential oils: Antifungal efficacy for mango anthracnose under tropical ambient storage

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Supplementary Material

Mangoes coated with CS-CNC-1%CEO and CS-CNC-1%LEO showed surface damage, characterized by brown burn marks that appeared after coating and stored at room temperature for 1 day (Figure S1). This indicates that a 1% essential oil concentration is excessive for this application and should be reduced. Damage to the mango peel can accelerate bruising, spoilage, and spoilage, ultimately rendering the fruit unacceptable to consumers. Therefore, in this study, the concentration of both CEO and LEO was reduced to 0.5% for the investigation of edible coating application on ‘Namdokmai Sithong’ mangoes and its effect on anthracnose development.



CS-CNC-1%CEO



CS-CNC-1%LEO

Figure S1. 'Namdokmai Sithong' mango coated with CS-CNC-1%CEO and CS-CNC-1%LEO during storage at room temperature (32 ± 1 °C) for 1 day.