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# Effect of using microencapsulated ascorbic acid in coatings based on resistant starch chayotextle on the quality of guava fruit

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## Highlights

- The resistant starch microcapsules into the films improved quality in guava fruit.
- The AA into the coverage showed a synergistic effect in the storage life of guava.
- Starch/RR coverage decreases the respiration rate in the guava.
- The weight loss decreased and firmness increase by use of edible coating.

## Abstract

Filmogenic solutions based on chayotextle (*Shechium edule Sw.*) starch mixed with microcapsules of resistant starch (RS) containing ascorbic acid (AA) were used as coatings for guavas. The viscosity