



### ABSTRACT

Coatings and films are continuous matrixes typically formulated of lipids, proteins and carbohydrates or their combination. A carbohydrate used to formulate edible coatings is the chitosan that reduces the growth of fungi and bacteria. Coatings may work as vehicles of a broad range of food additives including antimicrobial compounds in order to provide higher attributes such as the control of microorganism. Essential oils are among the natural additives. There is broad evidence that essential oils extracted from different plant species present inhibition against fungi and bacteria. The incorporation of chitosan and essential oils into the edible formulations avoids the development of microorganism and extends the storage life of the horticultural commodity. In this article, a literature review about the main components of the coatings and its effect on the physiology of the commodity was carried. A revision of literatura about the effect of chitosan and the addition of essential oils on the activity of pathogenic microorganisms was also carried out.

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**Revista: Mexicana de Fitopatología. Volume 28, Issue 1, pages 44 - 57.**