

A banner image featuring a hand reaching towards a glowing, interconnected network of nodes and lines, symbolizing intellectual property or technology. The background is dark blue with purple and orange light effects.

LSU AgCenter Office of Intellectual Property

Disclosure Number: AG-2025-015

Biopolymer Edible Coatings for Postharvest Potatoes and Sweetpotatoes

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Description

This agricultural technology utilizes biodegradable, edible coatings made from sweetpotato pulp and peels, combined with essential oils and biopolymers, to preserve postharvest potatoes and sweetpotatoes. These coatings reduce skin greening and sprouting caused by light exposure, extending shelf life and improving food safety. By repurposing agricultural waste, the innovation supports sustainability and offers an eco-friendly alternative to synthetic preservatives. It addresses key postharvest challenges and opens market opportunities in produce preservation, sustainable packaging, and organic food supply chains.



Advantages:

- Improves shelf life and food safety
- Promotes sustainability by repurposing sweetpotato by-products
- Eco-friendly alternative
- Supports organic and environmentally conscious food supply chains
- Reduces waste

Commercial Uses:

- Agriculture
- Food packaging/manufacturing
- Biotechnology



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