

Active and Intelligent Packaging Based on Chitosan and Anthocyanin from the Extract of Rosella Flower (*Hibiscus sabdariffa*) with the Addition of Citronella Essential Oil (*Cymbopogon citratus*)

Guntur Martha Baya¹, Nelvira Yolanda Putri², Lutfiyah Nur Kamaliya^{3 1,2,3} *Department of*

Chemical Engineering, Islamic University of Indonesia, Yogyakarta, Indonesia *Presenting author

18521221@students.uii.ac.id

ABSTRACT

Background: The development in various industrial sectors in Indonesia is not far from the development of advanced materials in food packaging applications. In terms of material, 44% of the circulating packaging is in flexible form, 14% is rigid plastic packaging, and 28% is paperboard packaging. The food in packaging has expired or has decayed before expiration date due to contact with other compounds. Currently, a system has been developed for the development of materials for food packaging so as to increase the safety and shelf life of food ingredients which is commonly referred to as intelligent and active packaging.

Method: This active and intelligent packaging system will utilize biopolymer compounds combined with dyes in pH-sensitive edible film preparations so they are able to show color changes when there is a change in pH. The author uses the method of studying literature in national and international journals whose validity is verified to examine the use of chitosan biopolymer from shrimp shells with the addition of anthocyanin compounds from Rosella flowers as color indicators and lemongrass as an antioxidant that will extend the shelf life of food.

Result: Based on the results the authors can conclude that this active and intelligent packaging innovation has good potential as an indicator to determine freshness and prolong shelf life of fresh food products. The incorporation of Rosella flower extract in the film can increase the value of light transmission, opacity, water content, and sensitivity to pH. Meanwhile, the incorporation of essential oils significantly increases the elongation and opacity values and produces a smoother film surface. The hydrophobic nature of essential oils can reduce value of water content in the film. **Conclusion:** Authors hope that the Intelligent Packaging based on chitosan and anthocyanin from Rosella flower extract with the addition of essential oils can be applied further.

Keyword: anthocyanin, chitosan, essential oil, intelligent packaging, rosella

Table1. Lemongrass Essential Oil**Active****Packaging Clear Zone Diameter (mm)**

	<i>Pseudomonas fluorescens</i>		<i>Aspergillus niger</i>	
Control	6,009 ^a ± 0,199	12,212 ^a ± 0,274	6,931 ^b ± 0,071	14,425 ^a ± 2,652
Essential Oil 2%	6,941 ^b ± 0,393	15,431 ^a ± 1,043	7,094 ^b ± 0,079	12,925 ^a ± 2,157
Essential Oil 4%				
Essential Oil 6%				

Table 2. Lemongrass Essential Oil Bacterial Control Clear Zone Diameter (mm)

	<i>Pseudomonas fluorescens</i>		<i>Aspergillus niger</i>	
Active Paper	After saving	Before saving	After saving	Before saving
Before saving	(20 days)	(20 days)	(20 days)	(20 days)
Control	6,010 ^A ± 0,20	5,837 ^A ± 0,04	12,212 ^A ± 0,27	10,086 ^A ± 1,14
Concentration				
2%	6,930 ^A ± 0,10	6,418 ^A ± 0,10	14,425 ^A ± 2,65	12,243 ^A ± 2,32

Table 3. Rosella Flower Characteristics Data**Parameter Analysis Result**

Total Anthocyanins(%) 23,67

pH 3,65Residual Solvent (%) 5,43Brightness (L*) 16,54Redness (a*) 40,31Yellowish (b*) 4,68**Table 4. Rosella Flower Antioxidant Effectiveness Test Result Comparison****Condition Score Description**

Antioxidant activity (DPPH test)	Beginning end (cold storage)	38,22%	There was a decrease of 11.25% t test result : significantly different (t count = 4.21)
		33,93%	
Total content of monomeric anthocyanins	Beginning end (cold storage)	3,45 mg/L 2,17 mg/L	There was a decrease of

Table 5. Tensile Strength and Thickness Test Result

Films Thickness	SPVA 88.06 ±	Water content (%)	Elongation at break (%)
		Tensile Strength (Mpa)	
		49.12 ± 2.09 ^c	88.25 ±
		2.57 ^b	22.04 ± 1.33 ^b
			45.17 ± 1.78 ^b
SPVA/RACNs 30		60.24 ± 3.18 ^b	93.89 ±
SPVA/RACNs 60		3.13 ^b	18.50 ± 0.98 ^c
SPVA/RACNs 120			41.85 ± 2.03 ^c
	3.10 ^b	25.50 ± 0.98 ^a	48.97 ± 2.36 ^a
			88.28 ± 3.51 ^a
	44.15 ± 2.42 ^d	88.40 ±	
	3.21 ^b	25.21 ± 1.47 ^a	48.21 ± 2.60 ^a

Table 6. Chitosan**Characteristics**

Film	Thickness (µm)	Water solubility (%S)	WVP (g m ⁻¹ s ⁻¹ Pa ⁻¹)	Tensile strength (MPa)	Elongation at break (%)
Starch	97.21 ± 8.04 ^e	21.40 ± 3.43 ^d	32.38 ± 4.00 × 10 ⁻¹¹ ^f	5.31 ± 0.26 ^e	121.95 ± 10.20 ^e
Chitosan	31.21 ± 3.77 ^a	75.93 ± 4.59 ^f	7.02 ± 0.74 × 10 ⁻¹¹ ^d	38.10 ± 3.53 ^c	29.65 ± 5.67 ^a
F127 0%	44.68 ± 2.84 ^b	42.58 ± 1.37 ^e	21.33 ± 2.22 × 10 ⁻¹¹ ^e	4.24 ± 0.61 ^a	149.05 ± 11.68 ^e
F127 1%	51.01 ± 4.40 ^e	7.81 ± 1.40 ^{bc}	6.66 ± 0.07 × 10 ⁻¹⁴ ^{bc}	6.49 ± 0.55 ^{ab}	53.30 ± 5.51 ^b
F127 3%	77.55 ± 6.54 ^d	4.02 ± 1.27 ^{ab}	3.47 ± 0.13 × 10 ⁻¹⁴ ^{ab}	4.96 ± 0.67 ^a	95.20 ± 7.70 ^c
F127 5%	71.30 ± 6.64 ^d	3.34 ± 0.70 ^a	2.76 ± 0.06 × 10 ⁻¹⁴ ^a	3.68 ± 0.25 ^a	84.96 ± 5.43 ^c

Table 7. Mechanical Properties

Bioplastic		Tensile Strength (MPa)	Elongation (%)
DPMA +	Glycerol	1,15	38,62
	Glycerol	2,65	46,60
	Sorbitol	49,60	40,23
	Sorbitol + CMC	51,80	40,93
DMKA +	Glycerol	1,90	70,28
	Glycerol	2,25	45,60
	Sorbitol	75,25	29,70
	Sorbitol + CMC	27,10	35,73



Image 1. Color Changes To Ph

PACKAGING INDICATOR SMART

VERY GOOD
GOOD

Image 2. Ph Indicator On The Product