

APPENDIX A

Related Pictures



Figure A-1 Fresh coffee pulp (left) and dried coffee pulp (right)



Figure A-2 Coffee pulp powder



Figure A-1 Coffee pulp extract (left) and solid residue (right)



Figure A-2 Cellulose fiber (left) and CMC (right)

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Figure A-3 Coffee pulp film during drying process (left) and final formulation of coffee pulp film (right)



Figure A-4 Biodegradability testing: Coffee pulp film (left); Control (right)



Figure A-5 Shelf life testing of fresh cut carrot: Coffee pulp film (left); Conventional packaging; polyvinylchloride cling film (right)

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