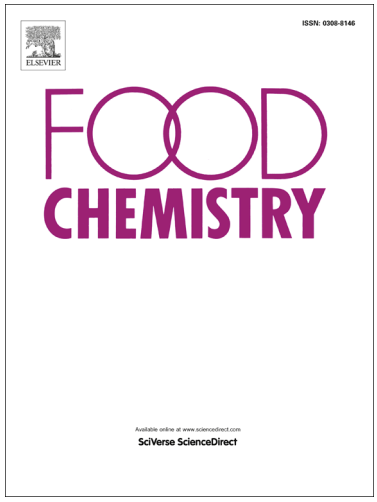

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Abstract

This study aims to develop an intelligent indicating film based on biodegradable polymers incorporated with roselle anthocyanins to monitor pork freshness. Three different films were prepared by using two substances of starch, polyvinyl alcohol and chitosan. The UV-vis spectra and color of anthocyanins changed at pH 2-12. SEM photographs showed that the compatibility of films were improved with the addition of anthocyanins. Furthermore, the polyvinyl alcohol/ chitosan/ roselle anthocyanins film had the highest tensile strength (98.28MPa). The starch/polyvinyl alcohol/roselle