Natural residues have been appointed as a sustainable alternative in biodegradable and edible films to reduce the employ of synthetic packaging. Fruit and vegetable residue (FVR), from an isotonic juice production, was used as coating and film-forming material to evaluate the performance of acerolas during storage. Acerolas were obtained from market, selected and sanitized (NaClO 500 ppm, 10 min). Film-forming solutions were prepared with 8%FVR added or not of 5-10% potato skins (P). Three formulations (8%FVR, 8%FVR+5%P, 8%FVR+10%P) were used for coating fruits (immersion) and to film production (casting). Uncoated fruits were used as control. Film packaged fruits were stored under low temperature (LT, 9°C) and at room temperature (RT, 25°C), while coated fruits were only stored under LT. After one week, control sample at LT presented 14% of weight loss, while film packaged and coated samples lost between 4-11%. At RT, control sample lost 36% while film packaged samples 20-27%, but all have been discarded due to microbial growth. In two weeks, the formulation 8%FVR+10%P presented best performance with weight losses between 8 and 15% (film and coating, respectively) against the 25% in control sample. After this time, control samples were discarded, only film packaged samples at LT remained without apparent microbial growth. After 30 days, film packaged samples had weight loss between 21 and 40%, with good aspects, despite of color changes probably due to pigment oxidation. Films and coatings based on fruit and vegetable residue showed a good potential but further studies are necessary to improve barrier properties.