

Studies on processes standardization of banana leather & its storage studies

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Banana (*Musa Sp.*) has its origin in tropical region of South East Asia. Global production of banana was around 90.04 MMTs. Banana is rich in nutrients such as Carbohydrate (40%); Sucrose (12%), fructose (6.5%), glucose (5%); Protein (4.2%); Fat (1%); Vitamins as Thiamine, Riboflavin, Niacin, Folic acid; minerals as Potassium, Calcium etc. However banana is highly perishable fruit, difficult to transport & even refrigeration storage is not promising. Hence fruit need to be processed into value added products.

In present investigation banana leather prepared using two different banana varieties var. Cavendish G9 & Aradhapuri with addition of whey protein. From obtain results it is concluded that var. Cavendish G9 is more suitable than var. Aradhapuri in banana leather preparation based on sensorial characteristics as well as techno-economic feasibility of product. Tray load of 8cm thickness is optimum, irrespective to banana variety. Aluminium foil is good as packaging material for banana leather while refrigerated temperature is superior over ambient temperature for leather storage.

Biography

Chintalwar D. N. has completed his M.Tech. (Food Sci. & Tech.) at the age of 27 years from Marathwada Agricultural University. He completed his PG degree with specialization in food processing subject. He has presented poster in ICFOST.

Apple peel: An alternative to synthetic preservatives

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Many synthetic preservatives like Butylated hydroxy anisole/ Butylated hydroxy toluene (full form) and many more are used in foods to enhance the shelf life up to a permissible limit. But this permissible limit does not completely exclude the harmful effects of the synthetic preservatives. Consumption of foods containing such preservatives for a long time may cause ill effects which raises the need of natural preservatives. Apple peel can be an alternative of synthetic one because of its antioxidant properties. The apple peels contain larger amounts of antioxidants than the flesh. Apple peel contains polyphenolic compounds specifically flavonoids out of which chlorogenic acid are in large amount which contributes to its antioxidant properties. As peel is the by product of canned apple and apple sauce industry, it will further decrease the burden of agro-industry waste. Apple peel can be added in the form of extract in the food and will not only increase the shelf life of the product but also the consumer's preference on health aspects.

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