## PERMANENT REFERENCE **PRODUCT DEVELOPMENT OF BANANA**

BY

### PASAVATHANI SUNTHARARAJAH

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APPROVED BY

Mr.Senarath Ekanayake External Supervisor Senior Research Officer Food Research Unit Dept. of Agriculture Gannoruwa. Date:28

35616

mahanow

Dr.(Mrs.).T.Mahendran Senior Lecturer Faculty of Agriculture Eastern University SriLanka. Chenkalady. Date: 31.12. . 9.9.

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Dr.S.Raveendranath Head/Dept of Agronomy Faculty of Agriculture Eastern University SriLanka Chenkalady. Date:...31.12.1.1999

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#### ABSTRACT

Thermal processing is a technique, widely used to preserve foods, which could be applied to utilize banana to produce a dessert food named Banana puree.

The study was conducted to extend the shelf life of banana by processing a good quality Banana puree. Well ripened firm fruits of 'Embul ' or 'Kathali' were selected, peeled and treated with 500 ppm of potassium metabisulphite. The pulp was ground and added 0.3% of pulp weight of ascorbic acid followed by thermal processing. The products were subjected to two different treatments (banana puree with exhausting treatment and banana without exhausting treatment) and followed by sterilization process at 121 <sup>o</sup> C for 15-20 minutes.

The chemical composition of fresh banana and banana puree were analyzed to determine the nutrient preservation ability of the product. The result indicates that the preserved product has not lost its original nutritive values.

A sensory evaluation test using Hedonic 9 point scale ranking method based on colour, flavor, texture and overall quality was conducted and data were analyzed using Analysis of Variance Method (ANOVA). The results revealed that there is no significant difference between the two treated samples and hence they are on par in sensory attributes.

According to the study, the shelf life of banana puree with exhausting treatment is better product with long shelf life ( about 5 months ) than banana puree without exhausting processing.

The study concluded that banana fruits could be preserved as banana puri for five months without loosing its nutritional and sensory attributes.

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