

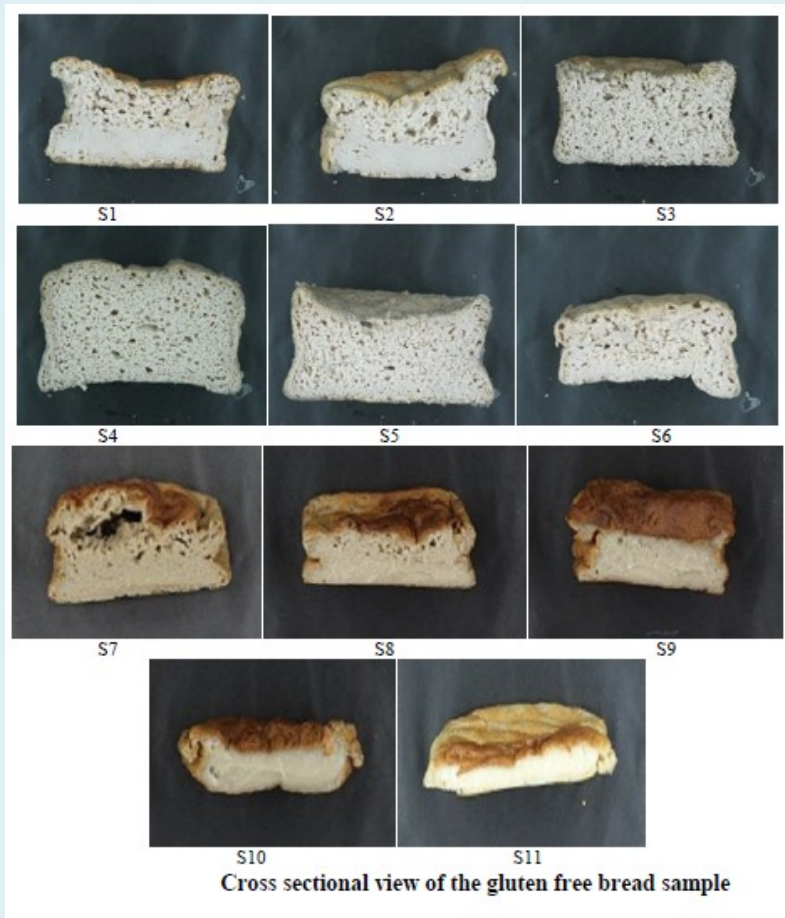
Banana Chips, Bread, Biscuit and Powder from *Kachkal* Banana

Salient features

- Osmotic dehydration and microwave vacuum drying of *Kachkal* banana for the preparation of the banana chips
- Osmotic dehydration of green *kachkal* flour at 35°C temperature, 110 min processing time, 24% salt concentration and 14:1 solution to sample ratio.
- Best quality bread at 30:70 BRF/KBF. This formulation with additional improvement can be used in gluten free breads.
- Thickness, power and vacuum level for drying banana slices is 4.03 mm, 405.93 Watt and 636.73 mm Hg respectively.
- The biscuits were in acceptable range from 10:90 upto 70:30, K.P.: R.W.F. combination.

Advantages

- ✓ Use of underutilized and wild variety of banana grown in North Eastern region of India.



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<i>More information</i>	Status of commercialization / Patent / Publication Optimization of osmotic dehydration of <i>kachkal</i> banana by artificial neural network and genetic algorithm. Journal of Food Processing and Preservation Effects of vacuum level and microwave power on <i>kachkal</i> banana during vacuum-microwave drying. Drying Technology