

DEHYDRATED RIPE BANANA (BANANA FIG)

Salient features

- Banana fig is a dehydrated fruit, made from the drying of whole ripe banana (Varieties with high TSS i.e. 23 °Brix, such as Udhayam and Karpooravalli) either in solar or tray dryers.
- Possess moisture content of 22%, highly stable, shelf life of 3-4 months at 25±2°C
- Nutrients present in the concentrated form, easy to carry, whole some dried product equivalent to dried fig or raisin

Advantages

- ✓ Readymade energy food suitable for children, sports persons, army personnel and mountaineers. Can be coated with chocolate or honey, or blended with nuts / raising (calorie rich product)
- ✓ Easy to carry, constituent of many confectionary and bakery products.



Process Technology / Product developed by

Dr. K. N. Shiva, Dr. P. Suresh Kumar, Division of Crop production and Post-harvest Technology, ICAR - National Research Centre for Banana, Tiruchirappalli
bananashiva5@gmail.com; psureshars@gmail.com.

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2005

Source of funding

ICAR

More information

Status of commercialization / Patent / Publications/ Technology transfer

Licensing and Transfer of Technology (ToT) fee: Rs.25000 + 18 % GST

1. M/s. Green Plantation Foods (P) Ltd, Trichy, Tamil Nadu
2. M/s. Gramalaya, Trichy, Tamil Nadu
3. M/s. Kanthans Enterprises, Kannur, Kerala
4. M/s. Swarna Natural Food Products, Surat, Gujarat
5. M/s. PSN Athuylya Group, Pollachi, Tamil Nadu