

MINIMAL PROCESSING OF CUT BANANA SLICES, CENTRAL CORE STEM, FLOWER AND RHIZOME

Salient features

- Developed method for fresh cut bananas for use in food-service sector, mostly as fruit salads or to garnish the desserts.
- Minimally processed banana slices, stem, flower and rhizome with suitable pretreatment along the hurdle technology improves the shelf life.
- Male flower bud, central core stem, rhizome, considered to be a waste after harvest of bunches could be used to make convenient, easy to cook foods.

Advantages

- ✓ Best candidate for cottage and MSME sector
- ✓ Minimally processed slices/ banana products as snack food, and nutraceuticals, have higher shelf life, nutritional composition with excellent sensory properties
- ✓ Convenient sizing as per the serve size.



Process Technology developed by

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More information

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