

BANANA SLICE

Several methods for canning of Banana slices in syrup are used. Best-quality slices are obtained from fruit at an early stage of ripeness.

The slices are processed in syrup of 25 ° brix with pH about 4.2, and in some processes calcium chloride (0.2%) or calcium lactate (0.5%) are added as firming agents.

A method for producing an intermediate-moisture Banana product for sale in flexible laminate pouches has been developed.

Banana slices are blanched and equilibrated in a solution containing glycerol (42.5%), sucrose (14.85%), potassium sorbate (0.45%), and potassium metabisulphite (0.2%) at 90 °C for 3 minutes to give a moisture content of 30.2%

BANANA POWDER

In the manufacture of Banana powder, fully ripe Banana pulp is converted into a paste by passing through a chopper followed by a colloid mill. 1 or 2 % sodium metabisulphite solution is added to improve the colour of the final product.



Spray or drum - drying may be used, the latter being favoured as all the solids are recovered. A typical spray drier can produce 70 kg powder per hour to give yields of 8 to 11% of the fresh fruit, while drum-drying gives a final yield of about 13% of the fresh fruit.

In the latter method the moisture content is reduced to 8 to 12 % and then further decreased to 2 % by drying in a tunnel or cabinet drier at 60° C.

BANANA CHIPS

Typically, unripe peeled Bananas are thinly sliced, immersed in a sodium or potassium metabisulphite solution, fried in hydrogenated oil at 180 to 200°C, and dusted with salt and an antioxidant.

Alternatively, slices may be dried before frying and the antioxidant and salt added with the oil.

Similar processes for producing plantain chips have been developed.

