

BANANA STEM CANDY

- Select the stem that has already yielded a crop of mature bananas.
- Remove the outer sheath and cut then into circular slices of 1/8 inches thick.
- Soak these slices in solution prepared by adding 1/2 tea spoonful potassium metabisulphite and one teaspoon citric acid in 2 liters of water to retain good color of candy and prevents discoloration.
- Boil the slices and cool then puncture lightly all over the slices with a fork.
- Take 3 kg of sugar and put alternate layers of sugar and slices keep it for one night. Then next day syrup will be produced than add one more kg of sugar and heat till a single thread consistency is obtained.
- Again keep it for overnight and next day add one kg of gar to it and boil till consistency is obtained. Then strain of the syrup. Then candy pieces are ready

BANANA PUREE

Banana purée is obtained by pulping peeled, ripe Bananas and then preserving the pulp by one of three methods.

- Canning aseptically
- Acidification followed by normal canning
- Quick-freezing.



The bulk of the world's purée is processed by the aseptic canning technique. Peeled, ripe fruits are conveyed to a pump which forces them through a plate with 1/4-in. holes, then onto a homogenizer, followed by a centrifugal de-aerator, and

into a receiving tank with 29 in. vacuum, where the removal of air helps prevent discoloration by oxidation.

The puree is then passed through a series of scraped surface heat exchangers where it is sterilized by steam, partially cooled, and finally brought to filling temperature.

The sterilized purée is then packed aseptically into steam-sterilized cans which are closed in a steam atmosphere.

FIBRE



Banana Plant is an auspicious and ancient fruit crop grown in the South of India. After the fruit and the leaves are harvested, the bark of the tree is used which otherwise would have gone waste. Banana Fiber is extracted from Banana tree bark. The trunk is peeled. Brown-green skin is thrown away retaining the cleaner or white portion which will be processed into knotted fibers.

The banana fibre is composed of cellulose – 62%, lignin - 29%, hemicellulose - 3%, rectin - 2%, miscellaneous - 4%. By-products of the fibre are: fabrics, bags, various types of mats, interior decoration items, window blinds, cushion covers, bolster covers, table lamps and folders, to name a few.

Due to the relatively high cost of synthetic fibres and health hazards, it becomes necessary to explore natural fibres. Banana Fibre is a good alternative to this.

Banana Fibre is Eco friendly and Chemical free. It is grease proof, water and fire resistant and totally bio-degradable.

Banana Fibre is the Fibre extracted from the trunk of Banana tree which is considered as a waste.

Banana fiber is used in manufacturing industries of handicrafts, home decorative, door mats, table mats, pooja and meditation mats. Paper made out of banana fiber is having very good export potential for 25 countries including European countries.

Banana fiber has got very wide usage in the units like:

100% chemical free tissue paper, filter paper, paper bags, craft papers, greeting cards, wedding cards, carry bags, nursery pouches, art papers, decorative papers, tissue papers, bond papers, paper products like pen stands, table decorative, land shades etc., Products that are made out of banana fiber has very good market.

TEXTILES



The Banana plant has long been a source of fiber for high quality textiles.

In Japan, Banana cultivation for clothing and household use dates back to at least the 13th century. In the Japanese system, leaves and shoots are cut from the plant periodically to ensure softness.

Harvested shoots are first boiled in lye to prepare fibers for yarn-making. In a Nepalese system the trunk is harvested instead, and small pieces are subjected to a softening process, mechanical fiber extraction, bleaching and drying. After that, the fibers are sent to the Kathmandu Valley for use in rugs with a silk-like texture. These Banana fiber rugs are woven by traditional Nepalese hand-knotting methods, and are sold RugMark certified.

BANANA FIGS



- Select firm, ripe Cavendish bananas.
- Peel the banana
- Blanch for 30 seconds in boiling syrup made up of one part water and $\frac{3}{4}$ part sugar. Brown sugar may be used.
- Cook for one minute.
- Remove from fire and let bananas soak in the syrup overnight.
- Drain bananas.
- Add $\frac{1}{4}$ part sugar to syrup and boil.
- Add bananas and cook for one minute.

- Every day for three more days, concentrate syrup by boiling for five to seven minutes.
- Soak bananas. On the final concentration, the syrup must attain a thick consistency.
- Soak bananas in the thick syrup for a week to plump and be thoroughly impregnated with syrup.
- Drain bananas and dry. The figs when dried can be handled without sticking to the finger.