

## **Study on product development of banana**

Banana is consumed mainly as a dessert or in the cooked form. As a premier fruit commodity, banana contributes significantly to the Sri Lankan diet and nutrition, It is also an important commodity in domestic trade, thus providing income to numerous small farmers and businessmen. Since banana is eaten as a dessert, development of new products, could help in reducing losses and enhance income.

This study was carried out to develop banana food products from Embul banana.

Banana snacks, banana leather, ready to serve (RTS) beverages, puree and toffees were prepared. Studies showed that banana slices dipped in 0.1 % citric acid 0.1 % Potassium meta bisulfite (KMS) and 2 % NaCl had minimum enzymatic browning compared to the other dipped solutions. It was found that banana leather prepared using 1000 ppm had more than one year storability and residual SO<sub>2</sub> content was 70 ppm after six months of storage. Sedimentation of banana pulp can be avoided by homogenizing the prepared RTS with 0.1% Carboxy methyl cellulose. Addition of 0.1% Ascorbic acid reduced the darkening of puree. It

also observed that toffees prepared using banana pulp had tough texture and dark brown appearance.