

# Standardization of a banana peel based ready to cook curry mix (RTC)

MEGHA KARTHIKEYAN AND SUMA DIVAKAR

The present investigation entitled, 'Development of RTC curry mix based on banana peel' was conducted at the Department of Home Science, College of Agriculture, Vellayani. The objective of the study was to develop a banana peel based ready to cook curry mix. The study intended to utilize this nutritionally significant raw material through value addition, thereby reducing its large scale wastage from the processing industry and also avoiding the related environmental pollution. Slice dimension of 1x1cm was selected based on OVQ scores-The identified Curry mix contained banana peel, crushed red chillies, garlic, cumin, turmeric powder and curry leaves, the ratio being 1000:30:50:10:20:50 In order to give hints for using the product to the consumer, reconstitution time and cooking time were also standardized. Reconstitution time of 20 min and cooking time of seven minutes was optimized from the study.

**Key Words :** Ready to cook curry mix, Banana peel, Dimensions, Reconstitution time, Cooking time

**How to cite this article :** Karthikeyan, Megha and Divakar, Suma (2017). Standardization of a banana peel based ready to cook curry mix (RTC). *Food Sci. Res. J.*, 8(2): 280-285, DOI : 10.15740/HAS/FSRJ/8.2/280-285.

---

MEMBERS OF RESEARCH FORUM

---

**Author for correspondence :**

**SUMA DIVAKAR**, Kerala Agricultural University, Vellanikkara, THRISSUR (KERALA) INDIA

Email : [divakarsuma67@gmail.com](mailto:divakarsuma67@gmail.com)

**Associate Authors' :**

**MEGHA KARTHIKEYAN**, Kerala Agricultural University, Vellanikkara, THRISSUR (KERALA) INDIA

---