

Effect of drying temperature and packaging material on quality and shelf-life of dried banana powder

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SUMMARY :

The project was undertaken to study the effect of drying temperature and packaging material on physico-chemical characteristic during storage period. Sensory and microbial characteristics of banana powder were also examined. Short drying time and low drying temperature during processing and low moisture content and low oxygen levels during storage are necessary to avoid losses. Result of study showed that the protein content decreased with increase in storage period for both the samples. Microbial count increased with increase in time (days). Among all these temperatures used for dehydration of banana powder, the performance of 60°C temperature packed in HDPE was found better in respect of average rate of drying. After sensory evaluation it was found that the colour, texture, flavour and overall acceptability were found satisfactory in HDPE sample dried at 60°C.

KEY WORDS :Banana, Drying, Tray drying, Packaging of banana powder

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