

## Study of immature banana powder and its utilization in *Kurdai*

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■ **Abstract :** *Kurdai* is Indian traditional wheat fermented food, native to Maharashtra and parts of Gujarat. It is prepared by soaking whole wheat in water for 3 days, during which the batter undergoes fermentation. The batter is then finely ground to obtain a milky white extract, which is cooked with water forming soft and stiff dough. The dough is then passed through a press to get *Kurdai*, which is then dried and stored. It is locally popular as a snack food after being deep fried for consumption. Banana fruit has a very short post harvest shelf life because of its highly perishable nature. Short shelf life and increased production necessitates development of non-conventional products from banana. To prevent the losses of green banana drying method was applied to convert raw banana into banana powder by drying the raw banana flakes in tray dryer at 60°C for 10hrs. To make proper use and avoid wastage of banana we have introduced *kurdai* with banana powder which is rich in nutrients. Now-a-days consumers demand convenience, quality, and innovative food products. Consumers expect the food producers to deliver high quality products for a reasonable price. In addition, consumer's tastes and preferences are also changing. Health is considered important, but not at the expense of quality. Consumers want to experience novel and interesting foods, which are fresh, convenient and tasty. Increased attention to health along with the unavailability of unique foods plus a strong consumer demands for convenience creates the need for convenience foods. Technology is also a challenge to the food industry.

■ **Key words :** Wheat flour, Banana powder, Fibre, Functional property, Nutritional property

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