



RESEARCH ARTICLE :

Quality characteristics of fresh-cut banana pseudo stem stored in both active and passive modified atmosphere

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SUMMARY : The fresh-cut produce has largely driven by increasing consumer demand for healthy, freshly prepared convenient vegetables. Fresh-cut banana pseudostem shelf life is increased by the modified atmospheric packaging. The cut-vegetable was pre-treated with anti-browning agent (Potassium meta-bisulphite 0.1% for 1 hour). Pre-treated samples were packaged under two atmosphere z active (O₂-3%, CO₂-5% and N₂- 92%) and passive (atmospheric air) with two packaging material i.low density polyethylene (LDPE) and ii.poly propylene (PP). The study revealed that the quality characteristic such as colour value (L-16.2%, a-32%, b-20%) showed minimum change with no change in fibre content during its storage in passive modified atmospheric packaging. The bacterial and fungal population of 4.96×10^5 cfu/g, 7.31×10^3 cfu/g were noticed at maximum storage days which were within the safe level of consumption. Modified atmospheric packaging condition extended the shelf-life of fresh-cut banana pseudostem to 30 days at $8 \pm 2^\circ\text{C}$ in both active and passive atmosphere.

KEY WORDS :

Active MAP,
Fresh-cut banana
pseudostem,
Modified atmosphere
packaging, Passive
map

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