

## Utilization of immature banana powder in developed *Kurdai*

K.G. Chavan and K.P. Babar

To prevent the losses of immature banana drying method was applied to convert raw immature banana into banana powder by drying the raw immature banana flakes in tray dryer at 50°C for 12hrs. *Kurdai* is Indian traditional wheat fermented food, native to Maharashtra and parts of Gujarat. It is locally popular as a snack food after being deep fried for consumption. This study was conducted to evaluate physico-chemical property of immature banana powder and *Kurdai*. The objective to develop *Kurdai* with nutritional property by adding 5, 10, 15 and 20 per cent immature banana powder (IBP), and determine the effect of this on the nutritional properties. *Kurdai* were made through fermentation, cooking and sun drying process. The *Kurdai* were characterized. The presented study indicated that immature banana powder is a potential source of fibre when substituted for white milky extract (cheek) in *Kurdai* product. The incorporation of 5 per cent immature banana powder in the *Kurdai* ingredients significantly increased their fibre and protein and decrease carbohydrates. 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.

**Key Words :** Tray drying, Immature banana powder, White milky extract, Nutritional properties, *Kurdai*

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