

## Characterization of quality parameters during drying and frying of banana chips

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Received : 16.05.2017; Revised : 09.08.2017; Accepted : 23.08.2017

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■ **ABSTRACT** : Fully mature hard green banana fruits of six varieties viz., Grand Naine ( $V_1$ ), Poyo ( $V_2$ ), Kalyani Local ( $V_3$ ), Nendran ( $V_4$ ), Cooking I ( $V_5$ ) and Champa ( $V_6$ ) were harvested and chips were prepared by two methods i) Frying ( $M_1$ ) and ii) Drying and frying ( $M_2$ ). Physical parameters of fruits were recorded and sensory quality of chips was evaluated. Sensory score of colour of Nendran (8.4) was significantly higher than  $V_1$ ,  $V_2$  and  $V_6$  while it was at par with  $V_3$  and  $V_5$ . The sensory score for taste, crispness and overall acceptability of  $V_4$  i.e. Nendran though not significant was higher than other varieties. The interaction effect for colour, taste, crispness and overall acceptability were non-significant. However,  $M_1V_4$  i.e. Nendran with frying recorded high sensory score for colour (8.6), taste (8.8), crispness (8.8) and overall acceptability (8.7) indicating that the product was very much desirable with good quality of chips. Other interactions i.e. Nendran with drying and frying ( $M_2V_4$ ), Kalyani Local with frying ( $M_1V_3$ ), Cooking I with frying ( $M_1V_5$ ) also recorded high sensory score of 8.2, 8.3 and 8.1 for overall acceptability, respectively, showing that these treatments were much desirable. High pulp: peel ratio, thin peel, comparatively thicker pulp, high dry matter content and golden yellow colour pulp are some of the important physical characteristic features of Nendran which are associated in producing superior quality chips.

■ **KEY WORDS** : Banana, Drying, Frying, Sensory quality, Varieties

■ **HOW TO CITE THIS PAPER** : Kuchi, Venkata Satish, Kabir, J., Bouri, F.K., Gupta, Rajesh and Dhua, R.S. (2017). Characterization of quality parameters during drying and frying of banana chips. *Internat. J. Agric. Engg.*, **10**(2) : 416-422, DOI: 10.15740/HAS/IJAE/10.2/416-422.