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RESEARCH PAPER

Nutritional composition of products developed from banana blossom

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SUMMARY:

The banana blossom of three varieties *viz.*, Nendran, Rasakadali and Palayankodan were selected for the study. Freshly harvested blossoms were collected, washed, bracts removed, a chopped finely and pre-treated using citric acid solution. Three products *viz.*, dried slices, flour and RTC product were developed using pre-treated banana blossom. The nutrients including energy, protein, sodium, potassium, calcium and iron were analysed and found that banana blossom has high nutritional significance.

KEY WORDS: Nendran, Nutritional quality, Product development

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