

DEVELOPMENT OF BANANA BASED VALUE ADDED FOOD PRODUCT

Sandeep G.M. Prasad¹, George Prince¹ and Manisha M. Prasad²

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ABSTRACT : An experiment was designed with the object to study the development of Banana based value added food product. From the experiment, it was found that in order to increase the shelf life of banana; it was dehydrated upto bone dry stage. The value added product was prepared from banana admixed with Soybean and sugar. The sample (T₄) had banana, soy bean and sugar contents as 50 gm, 20 gm and 6 gm respectively was found to be most acceptable product contained 67% carbohydrate content and shelf life of the product was found to be 60-70 days.

Key Words : Banana, value added food product.