

**Title** Changes in colour and texture and their relationship with eating quality during storage of two different dessert bananas

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### Abstract

The behaviour during storage at 20 °C without any controlled atmosphere of two different varieties of dessert bananas from the *Musa cavendish* AAA group and the *Musa paradisiaca* L. AAB group was studied. Changes in instrumental colour and texture, and in a number of a sensory attributes (“green colour”, “yellow colour”, “colour uniformity” and “quantity of dark spots” of banana peel and “pulp spots”, “over-ripe zones”, “hardness”, “ripe taste”, “sweetness”, “astringency” and “central fibrosity”) by a descriptive sensory panel, and acceptability by a consumer panel of the two varieties over storage were analysed. During storage, the change in peel colour from green to yellow was gradual in the *M. cavendish* samples, whereas the *M. paradisiaca* variety presented a different pattern, remaining green for the first 8 days and then changing rapidly to a yellow tone from day 12 onwards. While the flesh texture of the *M. cavendish* type bananas softened quite rapidly during storage, it evolved more slowly in the *M. paradisiaca* variety and there was little variation in the flesh hardness values over the storage time. Maximum sensory acceptability in the *M. cavendish* samples was found at 8–12 days’ storage, for 90% of consumers, but did not rise above 50% in the *M. paradisiaca* variety.