| Title | Physico-chemical changes during fruit developments and ripening of three Musa cultivars |
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| | grown in Cameroom |
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Abstract

Banana and plantains are staple crops in west and central Africa where they play and important role in the population diet. Some physico-chemical changes during fruit early development and ripening of three types *French somber* (plantain), *Pelipita* (cooking banana) and *Grande naine* (dessert banana) were determined. Immediately after shooting, samples were respectively collected every 14, 21 and 14 days from the 2^{nd} and 3^{rd} hands of at least 3 '*on-plant*' buches. From early development to harvest of these banana and plantain fruits, some Physico-chemical parameters varied significantly (p<5%). Post harvest maturation of these fruits showed different trends. Pulp to peel ration, total soluble extract, total acid and peel dry matter content increased considerably while pulp firmness, pH and pulp dry matter content decreased during ripening. These changes differed significantly according to genotypes or sub-groups during the 2 phenomenon investigated.