

Title A note on effects of polymeric film packaging and temperature on banana crown browning

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Abstract

Although Sudan has a great potential to produce considerable amounts of high quality bananas, such an industry is suffering from major problems. The most crucial problem facing banana export in the Sudan is the improper practices of postharvest handling which often result in poor quality fruit (Elkashif et al. 2005). Therefore, there is an urgent need to make advances in the area on postharvest handling of bananas to gain a foothold in international markets (*Abu-Goukh, 1988; Mahmoud and Elkashif, 2003*). Banana crown browning is a physiological phenomenon which results in the degradation of fruit quality (*Ismail et al. 2004*). It results from the oxidation of phenolic compounds caused by the enzyme polyphenoloxidase in the presence of molecular oxygen. Hence, crown browning usually occurs after cutting the hands from the bunches making an access of the phenolic compounds to the enzyme and atmospheric oxygen (Mc Evily and Lyenger, 1992; Robinson, 1996)