

Title Studies on physico-chemical changes during artificial ripening of banana (*Musa* sp) variety 'Robusta'

Author Shyamrao Gururao Kulkarni, V. B. Kudachikar and M. N. Keshava Prakash

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Abstract

Banana (*Musa* sp var 'Robusta') fruits harvested at 75–80% maturity were dip treated with different concentrations of ethrel (250–1,000 ppm) solution for 5 min. Ethrel at 500 ppm induced uniform ripening without impairing taste and flavour of banana. Untreated control banana fruits remained shriveled, green and failed to ripen evenly even after 8 days of storage. Fruits treated with 500 ppm of ethrel ripened well in 6 days at 20 ± 1 °C. Changes in total soluble solids, acidity, total sugars and total carotenoids showed increasing trends up to 6 days during ripening whereas fruit shear force values, pulp pH and total chlorophyll in peel showed decreasing trends. Sensory quality of ethrel treated banana fruits (fully ripe) were excellent with respect to external colour, taste, flavour and overall quality.

<http://www.springerlink.com/content/4h22540221434wr4/fulltext.pdf>