

**COMPARATIVE STUDY OF DIFFERENT RIPENING
METHODS IN POOVAN BANANA.**

BY

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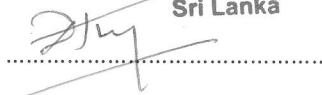
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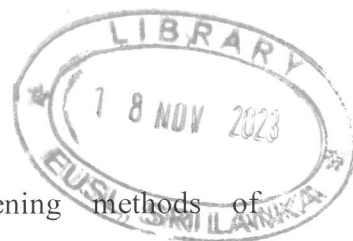
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ABSTRACT



A research was conducted to compare the different ripening methods of Banana.(Poovan).This study was carried out in two phases vz questionnaire survey and laboratory study. Poovan variety and six different ripening methods were selected for the laboratory study through the questionnaire survey which was conducted in two categories such as from Farmers and sensory evaluation from some peoples. In the laboratory study , unripen , mature Poovan banana fruits were ripened using smoking method, using turmeric, gliricidia leaves and straw, ethephon, calcium carbide and natural ripening method. Nutritional analysis was carried out for moisture content, pH, total soluble solid, to the fruits ripened by the different ripening methods. The sensory test was done for taste, color, texture, flavor, absence of off flavor, and overall acceptability.

In nutritional analysis among the four treatments, the fruits ripened by the usage of the gliricidia leaves and straw had the highest pH. Total soluble solid was highest in the fruits ripened by the usage of hydrated lime. The moisture content was highest in the fruit ripened by the usage of natural method. Under the nutritional analysis the fruit ripened by the usage of gliricidia leaves and straw had good nutritional values. The organoleptic test results revealed that there was significant difference in the usage of different ripening methods for flavor, taste, color, texture, absence of off-flavor and overall acceptability. Banana fruits ripened by the usage of gliricidia leaves and straw had the higher mean value for organoleptically quality compared to other methods. The

fruits ripened by usage of ethephon had obtained the second place in organoleptically quality.

Finally, it could be concluded that the use of gliricidia leaves and straw was the best method for ripening of banana.

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