

Effect of Using Different Packaging Materials on Quality of Minimally Process (Fresh-Cut) Banana (*Musa acuminata balbisiana*) Cultivar 'Nipah'

Authors : Nur Allisha Othman, Rosnah Shamsudin, Zaulia Othman, Siti Hajar Othman

Abstract : Mitigating short storage life of fruit like banana uses minimally process or known as fresh cut can contribute to the growing demand especially in South East Asian countries. The effect of different types of packaging material on fresh-cut Nipah (*Musa acuminata balbisiana*) were studied. Fresh cut banana cultivar (cv) Nipah are packed in polypropylene plastic (PP), low density polypropylene plastic (LDPE), polymer plastic film (shrink wrap) and polypropylene container as control for 12 days at low temperature (4°C). Quality of physical and chemical evaluation such as colour, texture, pH, TA, TSS, and vitamin C were examined every 2 days interval for 12 days at 4°C. Result shows that the PP is the most suitable packaging for banana cv Nipah because it can reduce respiration and physicochemical quality changes of banana cv Nipah. Different types of packaging significantly affected quality of fresh-cut banana cv Nipah. PP bag was the most suitable packaging to maintain quality and prolong storage life of fresh-cut banana cv Nipah for 12 days at 4°C.

Keywords : physicochemical, PP, LDPE, shrink wrap, browning, respiration

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