

Characteristic of banana flour produced from the variety of "Raja Lawe" and "Raja Labu"

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Abstract	<p>Banana variety of "Raja Lawe" and "Raja Labu" are found mostly in Banjarnegara, Central Java. To extend the shelf-life of these bananas, it is necessary to apply an appropriate technology. One of the alternatives is processing of bananas into flour. This study aims to determine the effect of blanching and immersion in several types of solutions on the sensory and physicochemical characteristics of "Raja Lawe" and "Raja Labu" banana flour. This study used an experimental method with a randomized block design. The factors consisted of banana variety ("Raja Lawe" (A1) and Banana variety "Raja Labu" (A2)), blanching effect (non-blanching (B0) and blanching (B1)), and the soaking solutions (sodium chloride (C1), sodium meta-bisulfite (C2), citric acid (C3), and water (C4)). The result of this research shows that in addition to the fresh consumption of the banana fruit "Raja Lawe" and "Raja Labu", both bananas could be utilized as an intermediate product such as flour. Treatments of blanching and soaking in the solution could improve the quality of the banana flour made from the "Raja Lawe" and "Raja Labu". The banana flour last longer and may reach broader market that increase the economic value of the fruits.</p>
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