PHYSIOLOGICAL BEHAVIOR AND QUALITY INDEXES OF 'COMUN' BANANA DURING FRESH STORAGE

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The banana fruit (Musa spp.) have a great economic importance in the world; is a food source of potassium, carbohydrates, and water. It is a fruit with a climacteric behavior and highly perishable when handled under inadequate conditions. The objectives for this work were to avoid postharvest fresh banana loss and provide most suitable conditions in its handling. Bananas were transported, selected, washed, and sanitized up by immersion for 2 minutes in sodium hypochlorite (200 µl l⁻¹). The batch of fruit was divided in four groups to which different treatments were applied: edible coating 50% (v/v) (Cerabrix), CaCl₂ 1% (w/v), Cerabrix 50% (v/v) + CaCl₂ 1% (w/v) and the control (without applications). Quality indexes evaluated were: pH, titratable acidity, color, soluble solids, weight loss, firmness and respiratory intensity every two days during refrigerated storage at 13±2°C and 92±2% RH. Edible coating (Cerabrix) extends shelf life, rise to the climactic peak on the 23rd day, less weight loss, and delays change in coloration. Immersion of bananas in a CaCl₂ solution and after application of edible coating (Cerabrix), showed to be the most suitable treatment, providing appropriate consumption conditions up to the 23rd day in storage at 13±2°C and 92±2% RH.

Key Words: Musa spp, respiratory intensity, postharvest, refrigeration, coating.