The banana is a fruit that gives substantial rise of energy, contains good levels of minerals and other properties that prevent diseases, which makes it compulsory in the daily diet. The peel, by having larger amounts of nutrients than the edible becomes an alternative of utilization of raw materials rejected and nutrients, thus reducing environmental impact and increases the nutritional value of the diets and can be a source of nutrition for the fighting of the underserved populations. The objective of this study was to develop flour of banana peel green of the silver variety and characterize the peel in nature. The fruits were bought in the locally trade in Maringá-PR and taken to the Laboratory of Food Biochemistry, State University of Maringá. The bananas were washed, sanitized and peeled. The bark was cut subjected to bleaching, dried and crushed. The peel in nature and the flour were analyzed for starch content, total sugars (TS), reducing sugars (RS), crude protein (CP), lipid (EE), moisture and minerals. The results obtained for the peel in nature and the flour were, respectively, 0.23 and 13.05 (%) of starch; 3.49 and 9.35 (%) of TS; 2.94 and 7.90 (%) of RS; 1.35 and 7.10 (%) of CP; 0.76 and 11.67 (%) of EE; 87.41 and 12.50 (%) of moisture. And for the mineral in mg.100 g⁻¹: 82.62 and 603.69 of potassium; 53.37 and 362.54 of calcium; 2.62 and 20.38 of sodium; 11.60 and 84.83 of magnesium. All results were compatible with the literature.