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# **Czech J. Food Sci.**

**Barba A.A., d' Amore  
M., Rispol M., Marra F.,**

# **Microwave assisted drying of banana: effects on reducing sugars and polyphenols contents**

Czech J. Food Sci., 32 (2014): 369-375

The effects of microwave assisted drying on banana fruit was evaluated. Water, reducing sugars, and polyphenol contents, as well as poly-phenol-oxidase activity were evaluated along the radial and axial positions in thick slices of banana, according to a properly defined cutting and assaying protocol. The effects of the microwave-assisted drying process were compared to the convective air-assisted drying resulting faster than the conventional process. In particular, the resulting samples were homogeneous in the water content; the contents of reducing sugars were strongly decreased on drying with microwaves; the poly-phenol-oxidase was inactivated by the high temperature produced by the

process and thus the polyphenols content remained practically the same as in the fresh product.

## **Keywords:**

microwave; banana; reducing sugar; polyphenolpoly-phenol-oxidase

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