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Effect of Sucrose Fatty Acid Ester Coating on the Ripening of Ethylene-Treated Cavendish Bananas

[Mir Nurul MOMEN](#)¹⁾, [Yasuo TATSUMI](#)²⁾ and [Keisei SHIMOKA](#)

1) *The United Graduate School of Agricultural Sciences, Kago.*

2) *Faculty of Agriculture, Miyazaki University*

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Sucrose fatty acid esters were used as coating materials to observe ripening of ethylene-treated cavendish bananas. Bananas were coated with sucrose fatty acid esters namely sucrose lauric, palmitic and stearic acid esters. After ethylene application for 12 h and stored at 20°C. The sucrose fatty acid ester coating reduced the weight loss and extended the storage life of the bananas. The ripening of the coated bananas reached close to the hue angle of 90 degrees later than non-coated

degreening. Non-coated bananas which ripened faster also lost their color. Among the sucrose fatty acid esters, a 2% palmitic acid ester coating retarded the ripening phenomenon of bananas. The reducing sugar content of the coated banana was 7.56 g/100 g and was found to be significantly different from the untreated treatments. Test panel members chose 2% lauric acid ester-coated banana for its taste, sweetness and hardness.

Keywords: [banana](#), [sugar ester coating](#), [ripening](#), [storage life](#), [hue](#)

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