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

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

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

Keywords: banana, sugar ester coating, ripening, storage life, hue

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