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females were used in the study. At each location, panelists were presented with two coded samples (A and B) of *fufu*, *ampesi* and fried plantain comprising of Apantu (for *fufu* and fried plantain), Apem (for *ampesi*) and Musa hybrids (FHIA-21, BITA-3 and CRBP-39). Assessors were asked to compare the two coded samples on the bases of texture, taste, colour and overall acceptability, using the hedonic descriptive scale of 1-5. The results indicated that there were no significant differences (p< 0.01) between FHIA-21 and CRBP-39 and the local Apantu across the location, across the parameters and the recipes assessed. FHIA-21 and CRBP-39 were the most preferred and compared favourably with the local triploids (Apantu and Apem) with BITA-3 the least preferred. The hybrids were accepted for ripe fried at stages 3 and 4 of ripening. Beyond these stages of ripening, the hybrids could only be used for other processed food recipes. Some panelists who claimed to be diabetic indicated their preference for the hybrids especially BITA-3 as their glucose level was normal after eating meals made from the hybrids. The results showed

that the food habits of the people are important in the introduction of new hybrids.

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