

## FRESH CUT BANANA SHELF LIFE EXTENSION

November 2014

Link Trading (Qld) Pty Ltd conducted an in-house bench trial using the AgriCoat BAS6 as a dip to evaluate its effectiveness on extending the shelf life of fresh cut banana. Fresh cut banana suffers from polyphenol oxidase browning and the currently available solution of dipping in sulphur dioxide raises issues of allergic reactions especially with children. The BAS6 is seen as a non-allergenic alternative to sulphur dioxide in offering fresh cut fruit and in particular banana.

### 1. PROCEDURE

Cavendish bananas were purchased from a general retailer in Brisbane. The bananas were stored at room temperature (controlled at 24c) for two days before the trial. Bananas were washed for 5 minutes in a 200ppm chlorine bath. Knives and cutting boards were immersed in the same chlorine bath for 5 minutes.

Bananas were randomly selected; peeled and then sliced cross sectional. The fresh cuts were dipped into a 1.25% BAS6 solution for 2 minutes then drained and packed in plastic trays with lids. The control samples were packed into the plastic trays with lids. All samples were stored in a domestic refrigerator (6°C average temperature over the 8 days).

Samples were inspected and photographed on day 1 and day 8 of the trial. Processors have indicated that they would need as a minimum 7 days shelf life for the product to sell commercially.

### 2. RESULTS

Both the control and the treated (BAS6) samples were considered acceptable 15 minutes after cutting for the control samples and cutting, dipping and draining as in the case of the BAS6 treated samples.

On Day 8 the control samples were considered unacceptable based on visual evaluation. The treated samples were still considered acceptable although there had been some browning in the centre of the fruit.

**Day 1** – untreated (control) and treated (BAS6)



**Day 8** – untreated (control) and treated (BAS6)

