ภาคผนวก

Production and nutrient composition of degraded sun dried banana syrup

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Abstract

Syrup production from degraded sun dried banana was extracted by sequential of pectinase and cellulase enzyme at optimum condition. The result founded that yield of centrifuge supernatant was 23-24°Brix. After dehydrated by vacuum evaporator, the golden brown color banana syrup was produced which consist of total soluble solid at 70°Brix. There was no significant difference among of each syrup yield in range 45±5.20 to 50±0.00 ml. The values of L*, a* and b* were 3.02±0.35, 3.34±0.81 and 3.48±0.34 respectively. The water activity and moisture content were 0.589±0.007 and 18.50% and pH 4.54. The main composition in syrup of glucose and fructose were 41.09 and 38.38 mg/l. The number of total microbial count was 1.808 log cfu/g and no yeast and mold were detected. Moreover, nutrient composition in syrup was also contained several important amino acid such as phenylalanine, leucine, serine and tryptophan. Notably, potassium magnesium and vitamin B6 were also found similarly to the fresh banana.

Keywords : banana syrup, production, nutrient composition