

LIST OF TABLES (continued)

| Appendix Table | Page |
|---|-------------|
| A1 | 91 |
| Characteristics parameter of glass transition temperature T_g (onset), T_g (midpoint), and T_g (end) in °C for banana flakes at varying water activity. | |
| A2 | 92 |
| Effect of storage time and temperature on water activity of banana flake. | |
| A3 | 92 |
| The effect of storage temperature on L* value of banana flake. | |
| A4 | 93 |
| The effect of storage temperature on a* value of banana flake. | |
| A5 | 94 |
| The effect of storage temperature on b* value of banana flake. | |
| A6 | 94 |
| The effect of storage temperature on reducing sugar of banana flake. | |
| A7 | 95 |
| The effect of storage temperature on brown color value of banana flake by QDA. | |
| A8 | 96 |
| The effect of storage temperature on crispness value of banana flake by QDA. | |
| A9 | 96 |
| The effect of storage temperature on adhesiveness value of banana flake by QDA. | |
| A10 | 97 |
| The effect of storage temperature on odor roast banana value of banana flake by QDA. | |
| A11 | 98 |
| The effect of storage temperature on sweetness value of banana flake by QDA. | |
| A12 | 98 |
| The effect of storage temperature on flavor roast banana value of banana flake by QDA . | |