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ECOFRIENDLY UTILIZATION OF BY PRODUCTS FROM BANANA PEEL IN FOOD PRODUCTION AND OTHER INDUSTRIAL APPLICATIONS. A REVIEW

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ABSTRACT

The banana (*Musa Sapientum*) is a member of the Musaceae family. The nutritional value of this fruit and its peels is significant. Every year, 36 million tonnes of banana peel are produced. Starch, bioactive substances, anti-oxidants, pectin, cellulose, minerals, phenolic acids, flavonoids, carotenoids, biogenic amines, and other phytosterols are all found in banana skin. Lipids, carbs, protein, dietary fibers, and a variety of other essential components are also present. It contains anti-nutritional elements such as hydrogen cyanide, oxalate, phytate, and saponin, but only in trace amounts, with the exception of saponin. Banana peel can be used to make buns, bread, pasta, confectionaries, and gluten-free items in the culinary sector. It's also utilized as bio substrate, as well as for medical uses, livestock feed, fertilizer, and bio substrate. Peel can also be used for various reasons, such as removing Cr (IV) and producing bio-Ethane and bio-methane.