



BANANA PEEL POWDER AS THE POTENTIAL INGREDIENT TO SUBSTITUTE WHEAT FLOUR IN NOODLES PROCESSING

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ABSTRACT

Banana production often produces abundant banana peels, which are considered agricultural waste. With the purpose of utilizing banana waste during the production process to create value-added products, the study was conducted to investigate the influence of pretreatment conditions (NaHSO₃ concentration 500-800 ppm) on color of banana peel powder and use it to replace part of wheat flour in noodle recipes (substitution ratio: 20-35% based on the total weight of banana peel powder and wheat flour). Research results have shown that when pretreating banana peels with NaHSO₃ at a concentration of 800 ppm for 30 minutes (28±2°C), banana peel powder with the brightest color was created. The recipe M3 with a ratio of 30:70% banana peel powder: wheat flour has created a noodle product with high quality, high sensory value and this product was the most acceptance by the consumers. This study is provided the added information for further development the the various product from agricultural waste as banana peel.
