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Effect of potassium permanganate and silica gel on the shelf life of banana (Musa paradisiaca) at room temperature / Noor Shazaliyana Mohd Rosli.

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EFFECT OF POTASSIUM PERMANGANATE AND SILICA GEL ON THE SHELF LIFE OF BANANA (*Musa paradisiaca*) AT ROOM TEMPERATURE

By Noor Shazaliyana binti Mohd Rosli

Research Report submitted in partial fulfillment of the requirements for the degree of Bachelor of Agrotechnology Sciences (Post Harvest Technology)

Department of Agrotechnology
FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE
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FAKULTI AGROTEKNOLOGI DAN SAINS MAKANAN UNIVERSITI MALAYSIA TERENGGANU

PENGAKUAN DAN PENGESAHAN LAPORAN PROJEK ILMIAH I DAN II

Adalah ini diakui dan disahkan bahawa laporan ilmiah bertajuk:

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DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged

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ABSTRACT

A study was carried out to determine the effect of KMnO₄ act as ethylene absorber and silica gel act as moisture absorber on the shelf life of banana (*Musa paradisiaca*) at room temperature. Hand of banana were packaged in the plastic bag with the combination of scrubbing formulation were specified as follow; T0: untreated banana, T1: hand of banana with moisture absorbent, T2: hand of banana with KMnO₄ and T3: hand of banana with KMnO₄ and moisture absorbent. All the samples were kept at room temperature. After 3 days, all the samples were taken out for determination of colour peel, total soluble solid (Brix° value), firmness of the banana pulp and weight loss. After 9 days, the result of this experiment have shown that the fruits which with KMnO₄ without silica gel gave significant different compared with other treatment in reducing the weight loss (significant different =0.000). Treatment with KMnO₄ (T2) also gave significant different in maintaining the colour changes and sugar content of banana. It was conclude that KMnO₄ without moisture absorbent (T2) delayed the ripening of banana for at least 9 days.