



Banana Ripening Induced Ripening of Banana for Increased Marketability and **Storage**

Ripening Solutions for Quality and Efficiency

The Induced Ripening of Banana for Increased Marketability and Storage technology is a method designed to enhance the ripening process of bananas, specifically dessert bananas, to ensure they are market-ready and have an extended shelf life. In this process, bananas are artificially ripened using various chemical agents, most notably ethylene gas.



with refrigeration and gas control (Credit: Nilkamal)



International Institute of Tropical Agriculture (IITA) Patchimaporn Udomkun

Technology originally documented by

ProPAS

Commodities

Banana/Plantain

Sustainable Development Goals









Categories

Prevention & storage, Equipment, Post-harvest handling

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones

Target groups

Farmers, Sellers

Industrial ripening chamber



This technology is **TAAT1 validated**.

8.8



Gender assessment



Climate impact





Problem

- Bananas, especially plantains, suffer significant post-harvest losses due to transportation damage and spoilage.
- Traditional ripening methods, such as wrapping banana bunches with green leaves, are timeconsuming and result in non-uniform ripening.
- Consumers prefer ready-to-eat bananas, and fruit sellers need a consistent supply of ripe fruit to meet this demand.

Solution

- · Artificial ripening with ethylene gas ensures that bananas are ready for the market, reducing the risk of post-harvest losses.
- The technology allows for the acceleration or slowing down of the ripening process based on market demand, optimizing the supply chain.
- The technology meets consumer demand for ready-to-eat bananas, benefiting both fruit growers and sellers.

Cost: \$\$\$ 3.500 USD

Constructing artisanal chambers

17,000 USD

Industrial semi-automated ripening chambers of 5 tones of banana

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Trademark

