

Value-added Processing of Bananas and Plantain

Banana and Plantain Processing for a Healthier Diet

This technology involves the processing of bananas (ripe or unripe) into valuable products like flour, purees, and chips. Unripe fruits are dried and ground into flour (good for baking!), while ripe ones are pulped for drinks and snacks. The technology works for small or large-scale production.



Banana flour has a growing demand as a wheat substitute



International Institute of Tropical Agriculture (IITA)
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This technology is **TAAT1 validated**.

7·7



Scaling readiness: idea maturity 7/9; level of use 7/9

Gender assessment 4

Climate impact 7

Problem

- **Postharvest Losses:** Bananas and plantains are perishable crops, prone to rapid deterioration after harvest, resulting in significant losses.
- **Unattractive Appearance:** Traditional flour processing can yield a brownish color, which may not be appealing to consumers.

Solution

- **Extended Shelf Life:** Processing like flour production and pulping creates longer-lasting banana and plantain products, reducing waste.
- **Enhanced Flour Quality:** Blanching and special soaking techniques improve flour color and functionality for baking and food production.

1,500 USD

Banana flour production machinery that can process 100 kg per hour

10000—60000 USD

Equipment for the automatic production of fried banana chips (100-500 kg/hour)

1,500 USD

Commercial presses for producing banana pulp (0,5 ton/hour)



Open source / open access

Technology originally documented by

ProPAS

Commodities

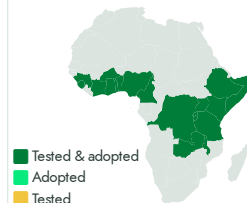
Sustainable Development Goals



Categories

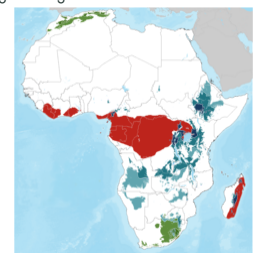
Transformation, Equipment,
Post-harvest handling, Agrifood processing

Tested/adopted in



Where it can be used

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



Target groups

Processors



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<https://e-catalogs.taatafrica.org/org/technologies/value-added-processing-of-bananas-and-plantain>

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