

# ROLE OF ALOE VERA GEL COATINGS IN PROLONGING SHELF LIFE OF BANANA

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**Abstract:** The present study was carried out to evaluate the ability of *Aloe vera* gel based herbal coatings to reduce the loss of post harvest fruit quality in banana. Unripe green banana fruits were coated with different formulations of Aloevera gel. The coated and uncoated fruits were stored at 25°C in polypackaging and in open as well for 12 days. Visual, Firmness and sensory characteristics and marketability were analysed at regular intervals during the storage period. The coated fruits survived the storage period for 12 days in polybags and 10 days in open condition whereas all the uncoated controls decayed within 4-5 days in open and polybags respectively. The coatings controlled the PLW, ripening process and decay to a great extent and there by extended the shelf life and quality of the fruits. The effectiveness of AG coating was found to improve on incorporation of citric acid. This is probably the first study on utilizing an herbal alternative to extend the shelf life of banana.

**Keywords:** *Aloe vera*, Banana, Coating, Shelf life, Polypackaging

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