



ABSTRACT

Unripe banana flour can be an alternative to minimize post-harvest loss and to increase the aggregate value of banana fruit. Flour from unripe banana is rich in phytosterols and resistant starch, being proposed as health food. Flours from unripe banana peel and pulp were evaluated on their composition, phytosterols content, thermal and rheological properties, and pasting profiles. High amounts of β -sitosterol, campesterol, and stigmasterol were found in flour from banana peel. These samples showed lower viscosity values of pasting profiles, lower energy enthalpy on gelatinization, and higher temperature of gelatinization than those ones from pulp. Anti-oxidant treatment of fruits with citric acid does not change pasting profiles of flours from pulp, but resulted in slight increase in viscosity, suggesting that structure of starch could be modified by acidification.

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