

STUDY ON THE EFFECT OF DIFFERENT PACKAGING METHODS  
ON THE SHELF LIFE OF BANANA FRUITS

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2008

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life of banana fruits / Norsharini Afzan Sharin @ Ahmad.

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**STUDY ON THE EFFECT OF DIFFERENT PACKAGING METHODS ON  
THE SHELF LIFE OF BANANA FRUITS**

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**This project report is submitted in partial fulfillment of the requirement of the  
degree of Bachelor of Science in Agrotechnology (Postharvest Technology)**

**FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE  
UNIVERSITI MALAYSIA TERENGGANU**

**2008**

This project report should be cited as:

Norharini, A. S. 2008. Study on the Effect of Different Packaging Methods on the Shelf Life of Banana Fruits. Undergraduate thesis, Bachelor science of Agrotechnology (Postharvest Technology), Faculty of Agrotechnology and Food Science, Universiti Malaysia Terengganu.26 p.

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## ACKNOWLEDGEMENTS

Be all praised to the Almighty ALLAH s.w.t for giving me the strength to have this project completed. First of all, I wish to express my sincere gratitude to my supervisor, Professor Madya Dr. Mohamed Senawi B. Mohamed Tamin for his constant willingness to provide ideas, advice and constructive comments throughout the study. I want to extent my gratitude to all my colleagues and friends for their invaluable help and cooperation during the laboratory works and writing process. Especially to my very best friend Uzaifa, Kharyati and Daniel for all their support, thank you very much. Last but not least, the most important persons in my life, to my beloved family especially my mother Puan Normah bt Ismail and my brother Masdi Asfany Bin Sharin, who give me advice, support and hundred percent of attention, thanks a lot.

## ABSTRACT

This study investigates the protection afforded to bananas in 3 different methods of packages which is paper packaging, plastic film packaging and vacuum packaging. So, the use of packaging method can play important role in extending their shelf life and slower the ripening rate. Changes in skin colour, TSS and weight loss were assessed as quality indicators. The assessments were performed at 2, 4, 6, 8, 10 and 12 days. The effect of different packaging on banana fruits in various kinds of methods was examined as a means of reducing weight loss in fruits stored at ambient temperature. In addition, brown paper packaging was examined as a means of improving fruit colour development. This study shows that all the treatments are significantly difference with the control treatment (unpacked bananas). Several beneficial effects were found: (1) vacuum packaging and plastic film packaging reduced the weight loss in bananas up to 12 days, thereby resulting in maintenance of fruit quality; (2) Vacuum packaging and plastic film packaging enabled banana fruits to be stored up to 12 days without adverse effects on visual and chemical qualities. Since vacuum packaging is costly, plastic film packaging may be of particular interest to producers or consumers who wish to improve their fresh fruits quality.