

# SHELF LIFE EXTENSION OF BANANAS



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# BANANA TESTING RESULTS

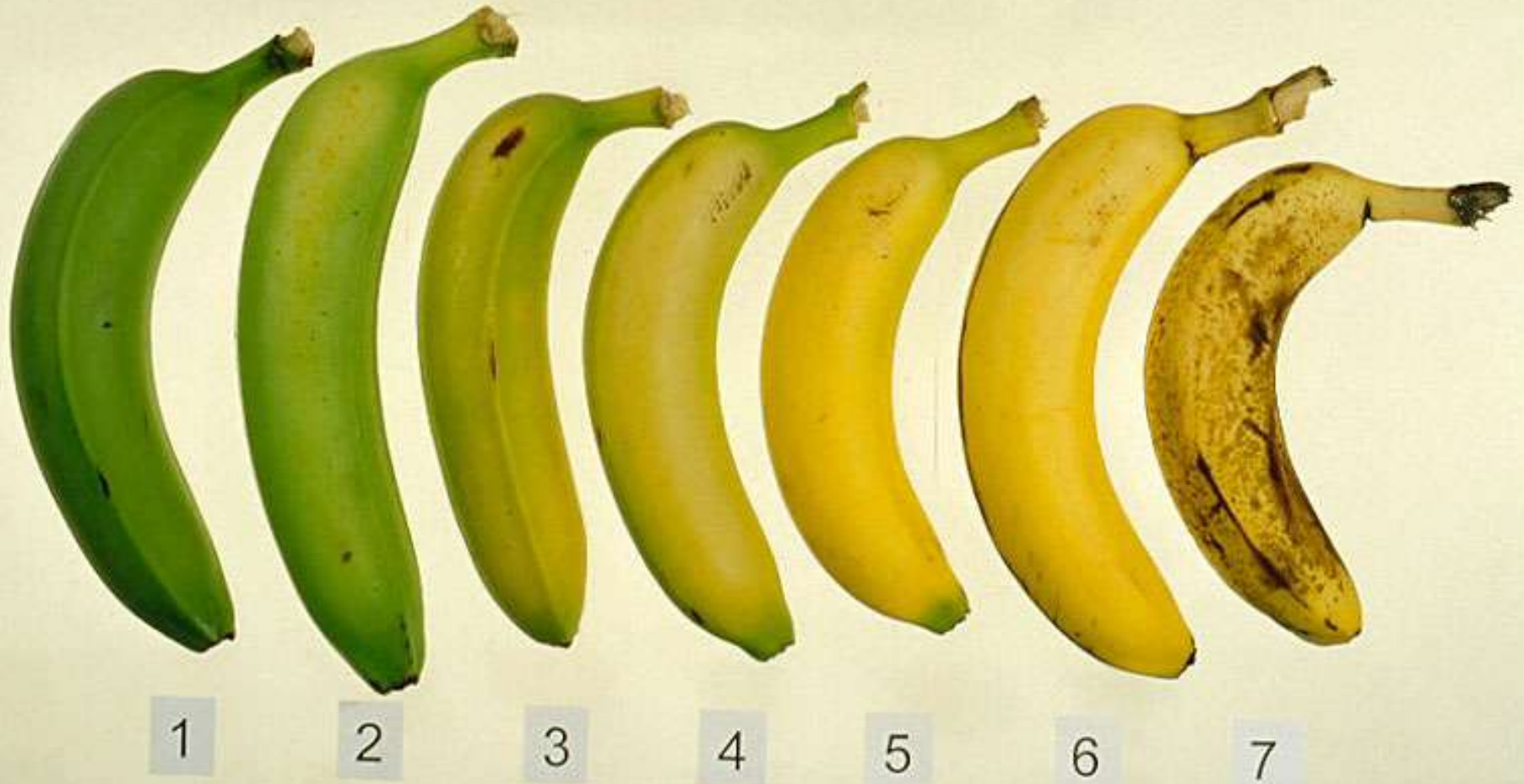
## **Program Objective:**

1. To maintain a quality and freshness of bananas (ethylene treated) that permits consumption after 16+ days of storage at 56°F (13.3 °C).
2. To prove that designs with a Chandra Associates films (CA Film) generate a shelf life greater than that of design without films (control in air) at a storage temperature of 56°F (13.3 °C).

## **Designs Tested:**

- A** -CA Film in a polyethylene bag with 1.5 kg bananas at storage temperature
- B** -Control in air - no CA FILM, with 1.5 kg bananas at storage temperature

# Banana Ripening Chart



**DAY 0**



**Control – Protocol B**



**CA FILM – Protocol A**

**BANANA TESTING**

# DAY 1 – PROTOCOL A



# DAY 1 – PROTOCOL B

A



B



C



D



# DAY 13 – PROTOCOL A



# DAY 13 – PROTOCOL B





# DAY 13 – PROTOCOL A Vs B



# DAY 18 – PROTOCOL A



# DAY 18 – PROTOCOL B



# DAY 19 – PROTOCOL A



# DAY 19 – PROTOCOL B



# DAY 19 – PROTOCOL A Vs B



# BANANA TESTING RESULTS

## Program Test Results

1. The CA films ensured the quality and freshness of banana was maintained and permitted consumption even after 19 days of storage at 56°F (13.3 °C).
2. Proved that designs with a Chandra Associates films (CA Film) generate a shelf life greater than that of design without films (control in air) at a storage temperature of 56°F (13.3 °C).