

ABSTRACT

Development of a Banana/Nutmeg Fruit Leather

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Acceptable fruit leathers were obtained, using banana as the base material and nutmeg as a flavoring agent.

Formulations 90:10 and 85:15 were submitted for consumer evaluation. Analysis of variance (ANOV) of consumers' responses revealed a significant difference (at the 1% level) in sweetness between the two samples. There was a preference for the 90:10 formulation. There was no significant difference (at the 1% level) in texture of the two products.

Laboratory analysis showed that all samples retained their banana/nutmeg flavor and aroma with no deterioration in appearance and quality over a 9 week storage period at room temperature (24° - 32°C).