

## OPTIMISATION, MORPHOLOGICAL PROFILE AND ANTI-OXIDANT PROPERTIES OF RAW BANANA FLOUR.

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### ABSTRACT

*Banana (Musa paradisiaca) consist of carbohydrates and micronutrients. Raw Banana flour is one of the important ingredients for bakery foods while preventing the losses in post-production of this bulky and perishable banana. The present study was carried out in the Babasaheb Bhimrao Ambedkar University during session 2021-2022. The study was aimed to standardised and analysis of microstructure through Scanning Electron Microscope (SEM), Total Phenolic Content(TPC), antioxidant activity of raw banana flour(DPPH). Banana flour was standardised in the laboratory by taking 1 kilogram raw banana then solar drying and dehydrating. It was found that 540gms of banana flour was obtained..SEM images shows that banana flour particle from all raw banana flour are cylindrical and some are irregular in shape. Also, some of them have dense surface with debris. The total phenolic content is 12.0 gm. In vitro Standard spectrophotometer methods were used in analysing the antioxidant activity.*

**KEYWORDS:** Raw Banana Flour, standardised and micro structure, Scanning Electron Microscope (SEM), Total Phenolic Content(TPC), antioxidant activity, DPPH

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