

P-136**Post Harvest Handling, Formulation and Evaluation of Semisolid jelly Produced by Local Dream Banana Peel**

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The origin of local *Dream* bananas were consisted in post harvest data which analyzed for preliminary studies with regards to the parameters peel colour index, stage and periods of ripening, ripening storage, and quality appearances. Furthermore, the objectives of this study were conducted with a view to formulate and evaluate the unit of nutritional jelly. The investigation of pectin extracts from banana is estimated amount of pectin contents about 40.56 %. Thus, higher pectin content may help the jelly set up without added any pectin and formulated using factorial design, amount of sugar and citric acid. All the fourteen formulation (F1–F14) under study was found to be stable and showed comparable appearance, PH and TSS. According to statistical optimization within targeted response TSS at 72 °Brix and PH at 3.3, the global solution noted amount of sugar is 19.03 g and citric acid is 0.208 g. The optimized amount of ingredients are consider for jelly replicates (J1, J2, J3, J4, J5, J6) and the stability of jelly was carried out in appearance, storage temperature, PH, viscosity and sugar crystallization. During 60 days stability evaluation, the PH and viscosity of J1, J3 and J5 batches jelly is not well affected at room temperature. Otherwise the appearance of J2, J4 and J6 are affected due to colour changes at 4°C condition.
