Abstract:

Mature green banana fruit fingers were dipped for five minutes in ethrel (2-chloroethy1- phosphonic acid) solution at concentrations of 0, 100, 500 and 1000 ppm and ripened in incubators maintained at 20 ± 1°C and 85% - 95% relative humidity. Ripening was evaluated by estimating changes in peel colour and carbon dioxide production together with internal changes in total soluble solids, acids and reducing, non-reducing and total sugars. Ethrel significantly enhanced all ripening processes measured. The treated fruits ripened two to three days earlier than the control. Ethrel also improved the quality of ripened fruits in terms of high total soluble solids, sugars and acids.