



Induced Ripening of Banana for Increased Marketability and **Storage**

Ripening Solutions for Quality and Efficiency

The Induced Ripening of Banana for Increased Marketability and Storage technology is a method designed to enhance the ripening process of bananas, specifically dessert bananas, to ensure they are market-ready and have an extended shelf life. In this process, bananas are artificially ripened using various chemical agents, most notably ethylene gas.



Industrial ripening chambe with refrigeration and gas control (Credit: Nilkamal)



International Institute of Tropical Agriculture (IITA) Patchimaporn Udomkun

Technology from

ProPAS

Commodities

Banana/Plantain

Sustainable Development Goals









Categories

Prevention & storage, Practices, Post-harvest management

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones



Target groups

Farmers, Sellers

This technology is **TAAT1 validated**





Gender assessment



Climate impact





Problem

- Bananas, especially plantains, suffer significant post-harvest losses due to transportation damage and spoilage.
- Traditional ripening methods, such as wrapping banana bunches with green leaves, are timeconsuming and result in non-uniform ripening.
- · Consumers prefer ready-to-eat bananas, and fruit sellers need a consistent supply of ripe fruit to meet this demand.

Solution

- · Artificial ripening with ethylene gas ensures that bananas are ready for the market, reducing the risk of post-harvest losses.
- The technology allows for the acceleration or slowing down of the ripening process based on market demand, optimizing the supply chain.
- The technology meets consumer demand for ready-to-eat bananas, benefiting both fruit growers and sellers.

Key points to design your project

The technology of induced ripening offers cost-effective solutions for enhancing the marketability and storage of bananas, empowering farmers and aiding in poverty alleviation. Steps to integrate this technology include:

- · Conducting market assessments, developing a business plan,
- · Allocating resources for training and support,
- · Collaborating with agricultural institutions.

Cost: \$\$\$ 3,500 USD

Constructing artisanal chambers

17,000 usp

Industrial semi-automated ripening chambers of 5 tones of banana

QIP Trademark

