### Banana powder

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<tbody>
<tr>
<td><strong>Capacity:</strong></td>
<td>4500 MT/Annum</td>
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<tr>
<td><strong>Plant and machinery cost:</strong></td>
<td>166.00 Lakh</td>
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<tr>
<td><strong>Working Capital:</strong></td>
<td>0.00 Lakh</td>
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<tr>
<td><strong>Rate of return(ROR):</strong></td>
<td>43.00 %</td>
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<td><strong>Break Even Point (BEP):</strong></td>
<td>64.00 %</td>
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<td><strong>TCI:</strong></td>
<td>539.00 Lakh</td>
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<td><strong>Cost of Project:</strong></td>
<td>539.00 Lakh</td>
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PRODUCT PROFILE Banana powder is a powder made from processed bananas. Banana is one of the most abundant fruit crops in India. It is also one of the sources of income for farmers. Banana powder has a great potential for commercialization. It has a high sugar and low starch content and can be used as a substitute for fresh banana in making traditional cakes or their premixes as well as in the processing of banana snacks, crackers or crisps. The quality of banana powder is determined by the colour, flavour, texture and moisture content. These are affected by the varieties of bananas and processing operations specially blanching process. Good quality powder is produced from the bananas of right variety and degree of ripeness. The dry powder can be used as an additive in confectioneries, milkshakes and baby foods. Banana powder, because of its high concentration of banana essence, has been found to be a major source of carbohydrate and calories. While it is generally low as a source of protein, the beneficial ingredients of the powder are still markedly superior to that of other fruits. 

Product characteristics

- **Particle size**: Below 100 mesh.
- **Appearance**: Free flowing powder
- **Advantage**: Major source of carbohydrate and calories
- **Shelf life**: 1 year
- **State**: Solid, Divided solid

Applications

- The powder has been found to be useful as a general treatment for dyspepsia (indigestion).
- Fights Anaemia by stimulating the production of haemoglobin.
- Helps regulate blood pressure because of high potassium and low salt levels.
- Reducing constipation because of high amounts of fibre, assisting learning & alertness by bringing more oxygen to the brain.
- A banana powder has a mild laxative property and hence is very useful in children’s diseases.
- Banana powder is helpful to combat diarrhoea and dysentery.
- Used for the treatment of stomach ulcers.
- Banana powder with milk and sugar can be an excellent supplementary or weaning food for children, it is used in the diets of children for treating malnutrition.
- Experiments have shown that intake of banana powder helps children to retain many mineral nutrients.

Global demand

National Scenario

India is the fruit and vegetable basket of the world. India produces 54% of world’s mango, 23% banana, 24% cashew nuts, 36% green peas and 10% onion production. India is the largest producer of banana in the world. Maharashtra accounts for 25% of banana production in India, followed by Tamil Nadu (20%), Gujarat (15%), Karnataka (10%) and Andhra Pradesh (10%). The major banana producing states of India are Tamil Nadu, Maharashtra, Karnataka, Gujarat, Andhra Pradesh, Assam and Madhya Pradesh. In India, Banana is available all through the year all over the country. If it is converted into powder or other form with the help of technology, then not only a massive wastage of this fruit could be prevented but more demand for the fruit could also be generated, because demand for individual products can be increased if they are offered before or after the season.

International scenarios

Bananas are the fifth largest agricultural commodity in world trade after cereals, sugar, coffee and cocoa. India, Ecuador, Brazil and China alone produce half of total bananas of the world. The advantage of this fruit is its availability round the year. The present scenario the productivity of World is 115.20 T/ha where as that of India is 30.63 T/ha. Banana powder and pulp is largely used in the baking and confectionery, and baby food industries. The Indian food industry is estimated to be worth over US$ 200 billion and is expected to grow to US$ 310 billion. By 2015 India is one of the world’s major food producers but accounts for only 1.7 per cent (valued at US$ 7.5 billion) of world trade in this sector this share is slated to increase to 3 per cent (US$ 20 billion) by 2015.

Since the applications and demand of banana powder is immense therefore the potential of the product is excellent. It is one of the imperative fields to endeavour.
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