

# Enhancing A Value Added Product Using Sabari Banana by Drying

**Dr. M. G. Geena<sup>1</sup>, Seethala Devi R<sup>2</sup>, Ruthramoorthy S<sup>3</sup>**

Assistant Professor, Department of Agricultural Engineering<sup>1</sup>

UG Students, Department of Agricultural Engineering<sup>2,3</sup>

Dhanalakshmi Srinivasan University, Trichy, Tamil Nadu, India

**Abstract:** *This research investigates the enhancement of Sabari bananas into a shelf-stable, value-added product using oven and sun drying methods. Sabari bananas, known for their rich flavor and nutritional profile, were dried under controlled and natural conditions to analyze their effectiveness in moisture reduction, texture preservation, nutrient retention, and energy efficiency. The study found solar drying to retain up to 70% moisture removal with 12% efficiency, while sun drying achieved only 40% moisture removal with lower efficiency (2.33%). Sensory and nutritional evaluations revealed that solar drying better preserved taste, texture, and vitamins (C and B6). The findings offer a sustainable alternative to commercial drying methods, with potential benefits for local agriculture and small-scale food industries.*

**Keywords:** Sabari banana, value addition, solar drying, sun drying, moisture content, nutritional retention, sustainable food processing

