

Abstract

In a study to develop banana bread, overripe fruits were used. The breads were made using Severin Breadmaker, BM 3983 under a standard program, medium color and 1-kilogram loaf. Three cultivars of Thai banana were chosen - Kluy Hom, Kluy Namwa, and Kluy Kai. The solid content of the overripe bananas were determined as 26.6, 33.3 and 27.0, respectively. Bread samples were varied by substituting 5% and 10% mashed banana puree from different banana cultivars with the flour in the basic pan bread. Screening of level of banana resulted in not significant difference in bread scores and the average preference scores from 5 attributes of control and banana breads containing Kluy Hom, Kluy Namwa and Kluy Kai breads received significantly ($p < 0.05$) lower bread scores than control. The average preference scores of Kluy Namwa breads and control from 5 attributes were not significantly different ($p < 0.05$). Kluy Kai bread had not significantly different in almost all attributes with exception of color. Screening variety of banana resulted in bread containing 100 grams Kluy Hom was the most preferred, gained significantly higher average scores than Kluy Namwa and Kluy Kai in crust color, aroma, taste, and overall acceptance value (average \pm SD), 7.6 ± 1.0 , 7.1 ± 1.00 , 7.4 ± 0.5 , and 7.4 ± 0.8 , respectively. Just-about-right test showed that crust color, crumb grains, taste and texture were just right with 70, 80, 90, and 100%, respectively. Consumer acceptance test results showed that 90.5% of the consumer accepted the Kluy Hom bread, 55.5% were willing to buy the bread with price of 30 – 35 Baht per 250 grams piece. The final formula for the Kluy Hom bread (percentage based on flour base) was 94.68% bread flour, 44.44% water, 6.5% sugar, 2% salt, 4% shortening, 2% yeast and 20% Kluy Hom puree.