

CONTENTS

CHAPTER NO.	TITLE OF THE CHAPTER	PAGE NO.
I	INTRODUCTION	1-2
II	REVIEW OF LITERATURE	3-9
III	MATERIALS METHODS	10-24
IV	RESULTS AND DISCUSSION	24-39
V	SUMMARY AND CONCLUSION	40-41
	BIBLIOGRAPHY	42-47

LIST OF TABLE

Table No.	Title	Page No.
4.1	Changes in the levels of moisture, ash, fat and protein content of Bhimkal powder during different storage periods	22
4.2	Changes in the levels of crude fibre, reducing sugar, non reducing sugar and vitamin c of Bhimkal powder during different storage periods	24
4.3	Changes in the levels of titrable acidity and starch content of Bhimkal powder during different storage periods	24

LIST OF FIGURES

Figure No.	Title	Page No.
4.1	Changes in moisture content of Bhimkal powder at different storage Periods.	23
4.2	Changes in ash content of Bhimkal powder at different storage periods	23
4.3	Changes in fat content of Bhimkal powder at different storage periods	25
4.4	Changes in protein content of Bhimkal powder at different storage periods	25
4.5	Changes in starch content of Bhimkal powder at different storage periods	27
4.6	Changes in reducing sugar content of Bhimkal powder at different storage periods	27
4.7	Changes in non reducing sugar content of Bhimkal powder at different storage periods	29
4.8	Changes in crude fibre content of Bhimkal powder at different storage periods	29
4.9	Changes in vitamin c content on reducing sugar content of Bhimkal powder at different Storage Periods	31
4.10	Changes in titrable acidity content content of Bhimkal powder at different Storage Periods	31

LIST OF PLATES

Plate No.	Title	Page No.
3.1	Bhimkal (<i>Musa</i> AAB) banana	13
3.2	Bhimkal powder	13