

THE CHEMICAL COMPOSITION OF MUSA CAVENDISHII BANANAS.

(Preliminary Note).

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Musa cavendishii bananas from typical localities — Daganja and Jericho — have been analyzed at different stages of ripening for water, ash, sugar, starch, fat, and protein content. The analytical data are reported in Tables 1—3, pp. 63—65.

It is shown that :

1) The total sugar content of ripe bananas from both localities is very similar.

2) The variability of size and of the ratio, — peel : pulp, of banana fruit of the Musa Cavendishii variety are considerable.

3) Marketed banana fruit is frequently not fully matured.
