



Bioactive amines content in “dwarf cavendish” banana stored at different temperatures

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“Dwarf Cavendish” banana were stored for one week at retail storage temperature. Also, banana were stored at different temperatures: refrigeration and at laboratory environmental temperature. After peeling and banana pulp processing, the samples were analyzed for bioactive amines content. There were no important variations in bioactive amines content in banana pulp from retail storage and refrigeration storage. Comparing the mean values of bioactive amines content of banana pulp from retail storage with laboratory environmental storage, at laboratory environmental temperature, putrescine content increased with 31.73%, spermine content increased with 225%, and histamine decreased with 18%. The banana pH suffered no variation after bananas storage at various temperatures.