

# **The Effect of Banana Varieties and Drying Methods on the Characteristics of Banana Rice at the Sukosari Center PTPN XI**

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## **ABSTRACT**

Banana rice is a new processed food product that is a diversification of food made from bananas. Processing bananas with material size reduction and drying technology can make bananas a healthy staple food. Bananas are a group of fruits that are easily damaged after the post-harvest process; therefore, it is necessary to carry out further processing. Bananas have a very high content of carbohydrates, vitamins A and C, minerals, magnesium, iron, and starch. The drying process of banana rice is the right alternative to extend the shelf life of banana processing. The method of drying bananas can be done in two ways: by sun drying or using a dryer. Drying should be done at optimal temperatures and times to get the best-quality banana rice. The purpose of this study was to determine the effect of banana varieties on Vitamin C and Starch. The experimental design used a 2-factor Group Randomized Design (RAL) with differences in banana varieties and 3 levels of treatment for variations in the sun drying method. Oven temperatures of 60 and 70°C were repeated three times. The determination of the best drying method variation treatment in testing vitamin C levels, starch, and economic analysis is found in the X2Y1 treatment, namely by treating *cavendish* bananas with sun drying temperatures with vitamin C results of 21,46mg, starch levels of 75,60%, yield of 27,9%, COGS of Rp. 14,500, production profit of 30%, and a minimum selling price of Rp. 19,150. The use of temperature and the length of drying time that are not right will have an influence on reducing the nutritional value of rice and bananas.

**Keywords:** *banana, banana rice, drying*