

Green Banana powder

Cat. No. EXTZ-402

Lot. No. (See product label)

Introduction

Description Green banana powder is obtained by peeling, slicing, air-drying, and grinding unripe bananas into powder. Green banana powder can be used as a substitute for wheat flour, rice flour, maltodextrin, corn or potato starch, sugar and other ingredients. Green banana powder can be useful in gluten-free applications, where it can replace high-sugar flour like rice flour and potato flour. Green bananas contain resistant starch, which cannot be digested once it enters the intestinal tract, reducing the risk of blood sugar spikes, lowering insulin secretion and making it less likely to form fat deposits. Green banana powder can also be used as feed, often as an ingredient in milk substitutes for calves, and as a coagulant in the production of livestock feed.

Product Information

Form powder