



## Abstract Chick'n Fiber: Development of Breading Mix Using Banana (Musa sapientum var. lacatan) Peel as a Good Source of Dietary Fiber<sup>+</sup>

Jayvee Clemor \*, Shaila Mari Deloso, Areve Clarence De Vera, Crizia Angeli Sulatra <sup>(1)</sup>, Jasmine Mary Corrine Uy, Daniel Salunga, Florimae Paimalan and Ailyn Mae Kuan-Del Rio

Department of Nutrition and Dietetics, College of Education, University of Santo Tomas Philippines, Manila City 1008, Philippines

\* Correspondence: jayvee.clemor.educ@ust.edu.ph

+ Presented at the 3rd International Electronic Conference on Foods: Food, Microbiome, and Health—A Celebration of the 10th Anniversary of Foods' Impact on Our Wellbeing, 1–15 October 2022; Available online: https://sciforum.net/event/Foods2022.

Abstract: Banana is one of the fruit crops that is mainly consumed and produced in the Philippines. As a result, banana peels (BPs) are neglected as waste. Furthermore, numerous studies have investigated and stated that BPs are a good source of dietary fiber (DF). The aim of the study was to develop a breading mix (BM), determine the most acceptable formulation of BM with BPs, and evaluate its nutrient and microbial content. One (1) control commercial BM and three (3) BMs with different formulations, including the substitution of all-purpose flour (APF) with partially fine-dried banana peel (PFDBP) for 25%, 30%, and 35% in the production of the BM formulation, were tested in terms of nutrient and microbiological content. For sensory evaluation, Quantitative Descriptive Analysis was conducted by eleven (11) trained panelists and the Consumer Acceptability Test was facilitated by fifty (50) untrained panelists using the 9-point hedonic scale, utilizing chicken breast fillet as a carrier. The statistical treatments used were weighted mean and one-factor repeated measures analysis of variance. The BM formulations produced were all found to be high in total dietary fiber (TDF), except for the control. Hence, it was proven that BPs are a suitable dietary source for BM formulations. Furthermore, the BM with DF had a lower fat content than the control due to its low oil-holding capacity, which is beneficial with fried foods. Apart from color, all the BM samples tested on pan-fried chicken breast fillets were comparable to the control's sensory characteristics. Therefore, the most favorable sample was BM A, which contains a 25% substitution of APF with PFDBP, as it has shown an impressive result regarding TDF, fat and microbiological analysis, and evaluation in terms of its sensory attributes.

**Keywords:** dietary fiber; breading mix; banana peel; sensory evaluation; dehydration; product development

**Supplementary Materials:** The following supporting information can be downloaded at: https://www.mdpi.com/article/10.3390/Foods2022-12921/s1. Conference poster.

**Author Contributions:** All authors contributed to the planning and administration of the study, analysis of data, and writing the manuscript. All authors have read and agreed to the published version of the manuscript.

Funding: This research received no external funding.

**Institutional Review Board Statement:** The study was conducted in accordance with the Declaration of Helsinki, and approved by the Institutional Ethics Review Committee of University of Santo Tomas (2022-OR19, 12 April 2022).



Citation: Clemor, J.; Deloso, S.M.; De Vera, A.C.; Sulatra, C.A.; Uy, J.M.C.; Salunga, D.; Paimalan, F.; Rio, A.M.K.-D. Chick'n Fiber: Development of Breading Mix Using Banana (*Musa sapientum* var. *lacatan*) Peel as a Good Source of Dietary Fiber. *Biol. Life Sci. Forum* **2022**, *18*, 76. https://doi.org/10.3390/ Foods2022-12921

Academic Editor: Antonio Cilla

Published: 30 September 2022

**Publisher's Note:** MDPI stays neutral with regard to jurisdictional claims in published maps and institutional affiliations.



**Copyright:** © 2022 by the authors. Licensee MDPI, Basel, Switzerland. This article is an open access article distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (https:// creativecommons.org/licenses/by/ 4.0/). **Informed Consent Statement:** Informed consent was obtained from all subjects involved in the study. **Conflicts of Interest:** The authors declare no conflict of interest.