Making banana flour

Banana flour is made from harvested or bought fresh green banana. Banana flour has a longer shelflife than fresh bananas and it can be used in many ways. Good prices can be achieved with the flour.

Banana flour can be used for products like porridge, chapati, pancakes and ugali.

Flour production

Harvesting the banana or plantain. Wash the banana fingers to remove any dirt.

Slice the banana into chips. Don‘t remove the peel to use the nutrients.

Dry the chips in a solar drier for 3–5 days. Pay attention to the hygiene .

Turn the chips daily to fully dry until they crack easily.

Collect and take the dried chips to the miller, Grind into flour.

Filling and storage

Pack the flour in air tight bags or containers

Store in a dry place. Flour has a longer shelf life than dry bananas

Measurements into quantities required by the customers can be done.

Banana flour has numerous benefits both nutritional and monetary