

The Fifth Grade has “Gone Bananas”

Research

1. Enzymes are always breaking down and ripening the banana
2. Oxygen is a key component in the ripening process of a banana
3. Bananas produce ethylene which is also key in ripening
4. Ethylene is a hormone in a banana
5. Paper bags will speed up the process by trapping the ethylene gas around the banana
6. Picking a fruit from the tree causes ethylene production
7. The ethylene signals the enzymes to start working
8. Chlorophyll is broken down causing new pigments to happen and change the color of the skin
9. When acids are broken down it turns the fruit from sour to sweet
10. The ripening process turns the starch into sugars
11. To hasten the ripening process you can slice it partially which will cause ethylene gas production

Summary

We learned that ethylene is the most important part in the ripening process of a fruit. Exposure to ethylene gas speeds up the ripening process. Amylases turns the starch into sugar. We also learned that if you put a banana in the freezer it slows down the ripening process of the “meat” but does change the color of the peel.