

Israeli scientists genetically modify banana to extend shelf-life

The GLP aggregated and excerpted this blog/article to reflect the diversity of news, opinion and analysis.

It seems that it is not possible to keep bananas for long as they start to deteriorate within a few days of purchase. By altering the genes of the fruit, Israeli scientists have found a way to slow down the speed at which they rot. Volcani Institute researcher, Dr. Haya Freidman believes that once the modification has occurred, the bananas will last twice as long before decomposition begins.

Bananas that had been modified were kept alongside ones which remained unaltered and there was clearly a difference in the length of time that the altered once remained fresh. . .the bananas were more than a month old,. . .one being tested is almost black and the other still yellow and fresh looking. . . .

The Volcani Institute is associated with the Israeli Ministry of Agriculture and the findings are going to help Israeli growers as it will open up new markets, as well as strengthening existing ones. Extending shelf life is going to encourage buyers to choose Israeli bananas over others.

The taste of the banana does not change and there is no damage to its make-up. . . .

Read full, original post: [Scientists Used Genes to Extend Banana Lifespan](#)