

Twitter Thread by [Ayur Arogyam](#)



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Why we should avoid eating Morris /G9 banana :

Ever thought hought the following while buying bananas ?

- Banana in markets are so shining and evenly shaped
- No mosquito or flies bothering fresh bananas
- No ripened fragrance emanating from these banana



- Tasting raw than it appears outside
- No dots ever appeared on the banana
- Neck of banana is so stiff so that banana pulp never withered off from the neck
- Neck of banana is never black or ripened



■■ Honest answer for above is these are genetically engineered banana features

■■ These are bananas grown from tissue culture saplings and does involve special engineering for texture, yield and even ripening time

■■ These are farmers friendly as these high yield



■■ In my opinion these are just bananas by appearance and taste never in terms of nutrition as these are genetically engineered right from growing to ripening

■■ Cytogenetically engineered for high yield, short-term, disease resistance

■■ These bananas can never match nutrients



My major concerns are below

■■ These banana trees can't bear offshoot by themselves would require tissue culture processed saplings from banana seeds (Monsanto greed)

■■ Pesticide are mostly injected on the plant

■■ Yield is thrice of normal and in half of time



■■ These bananas can't ripen themselves naturally like normal indigenous banana

■■ Once harvested would require chemical treatment to preserve the glossy texture and shining skin

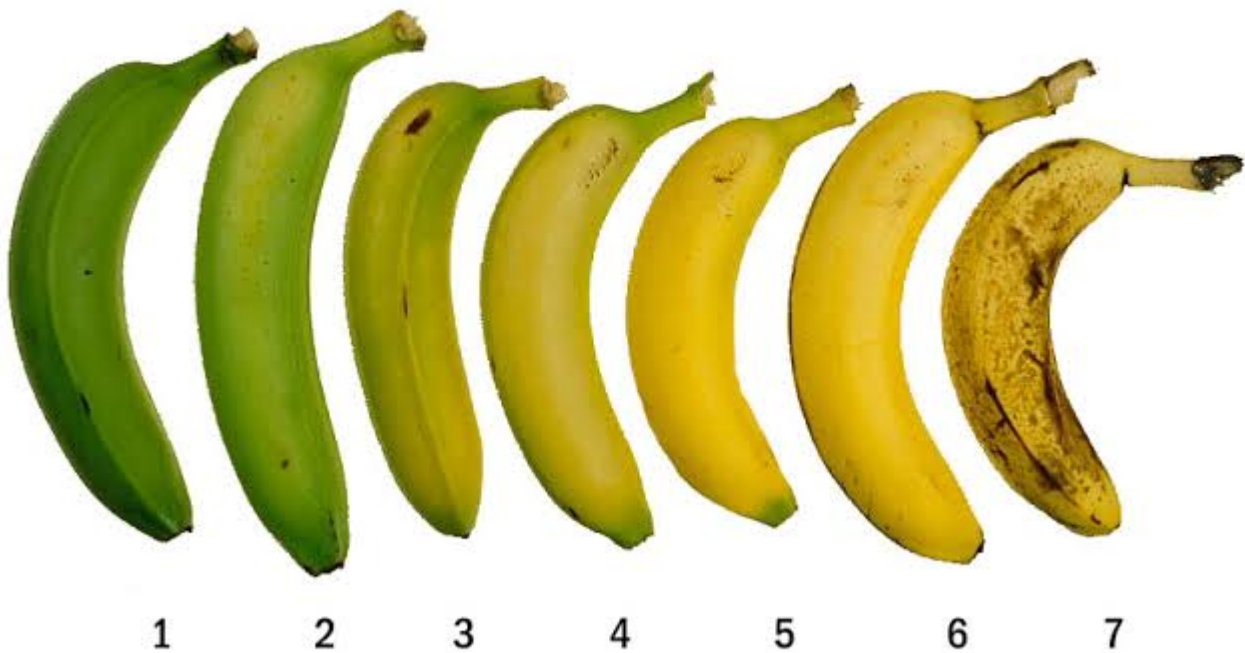
■■ Will require ripening chamber processing and cold storage



■■ These are heavily present in markets because farmers and sellers friendly due to yield per acre is more and wastage is less for last mile seller (Who cares the buyers health)

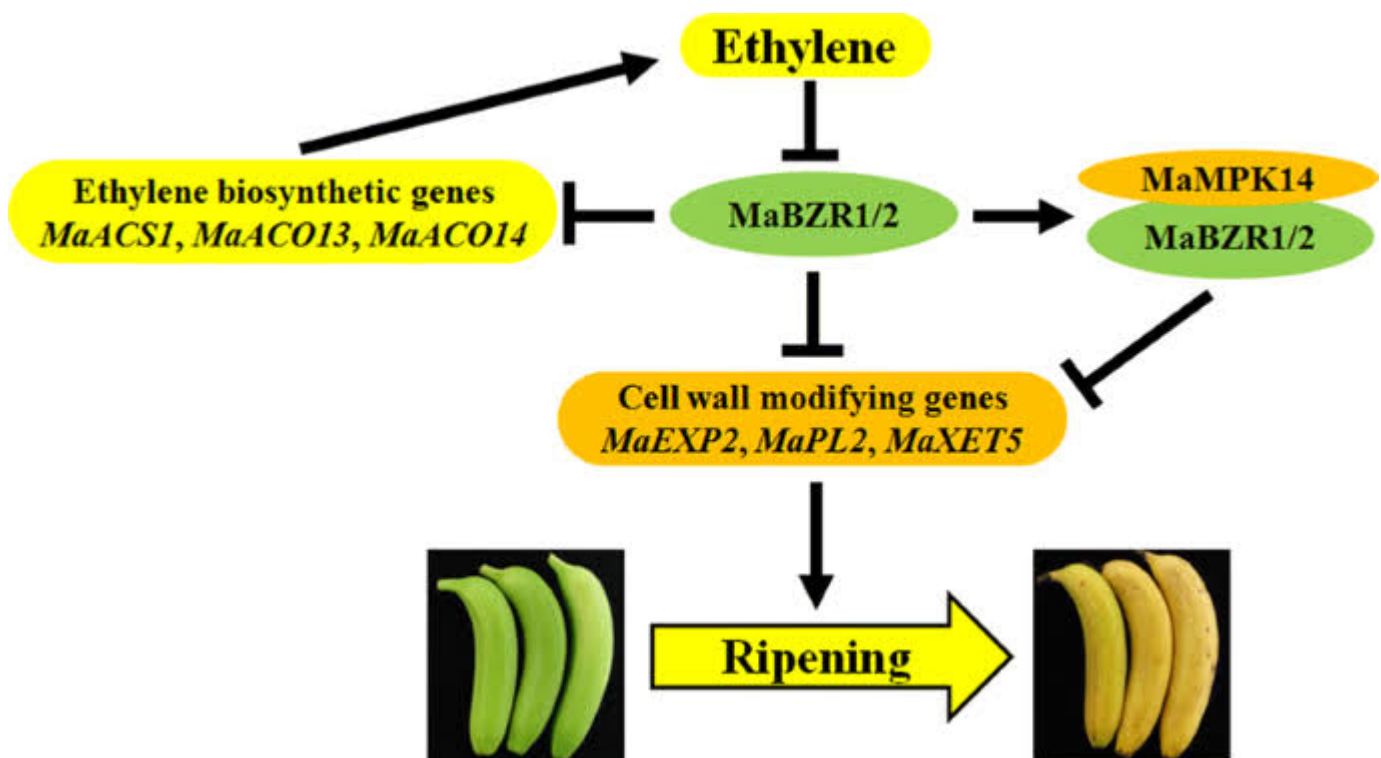
■■ This chart explain modern banana journey from harvest till your hands

BANANA RIPENESS CHART



■■ If you wish to naturally ripen these banana just by mere hanging these would only perish never ripen

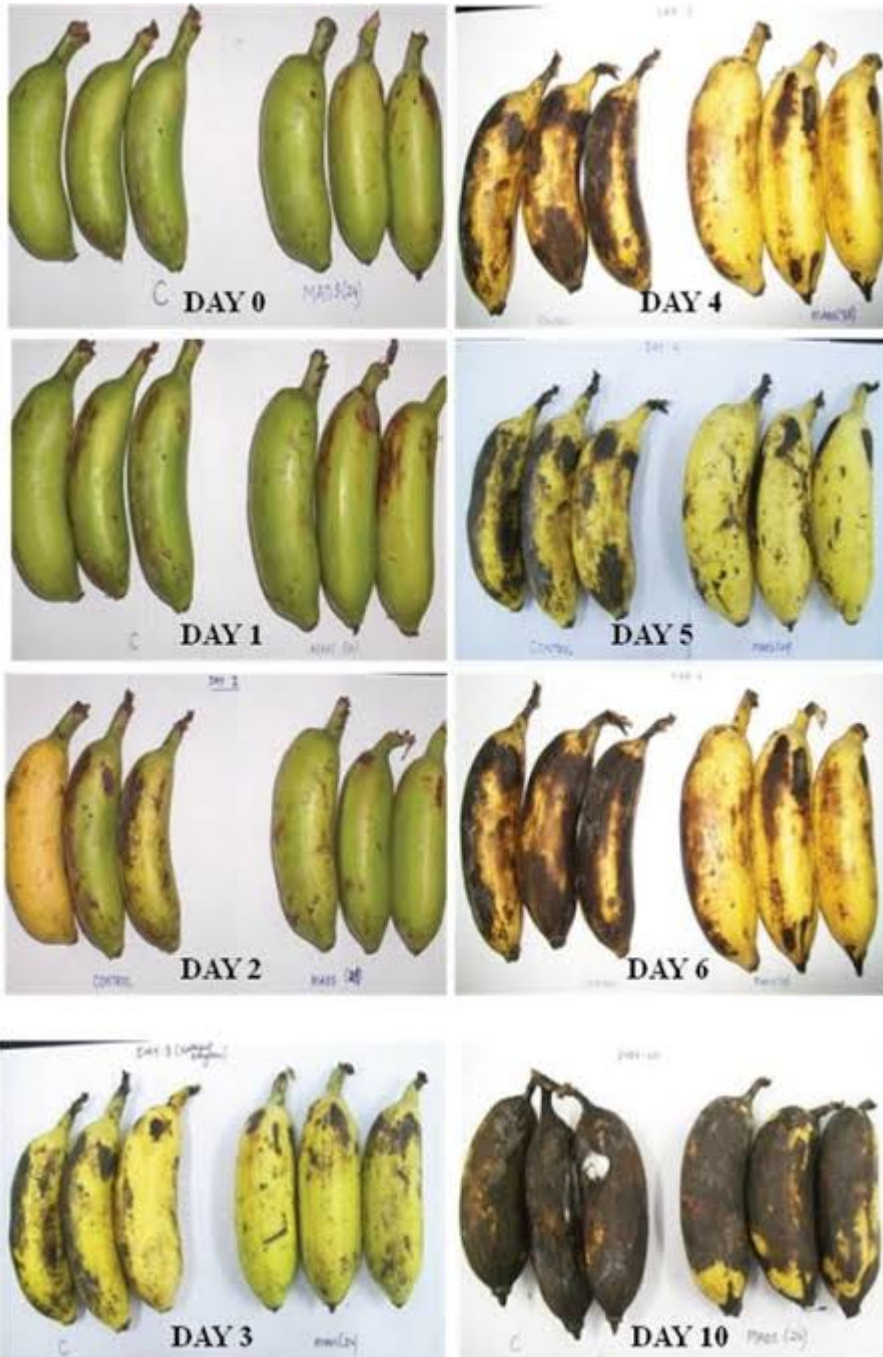
■■ Because the cell wall of these banana are genetically engineered to ethylene gas chamber ripening process aka increased shelf life in the market



The natural banana ripening is a molecular process like every fruit and vegetable

Indigenous banana release a soothing aromatic fragrance upon ripening and the chlorophyll degradation (colour changing) is slow smooth process as below

Natural life span of banana is below



These bananas are classified as cavendish or grand naine or matoke African variety

Market is flooded with such gmo variants below is few

Easy identification is these will be long and fleshy



Dessert Bananas

Ripe yellow bananas that are mostly eaten raw or used for making desserts & confections



Cavendish



Red Bananas



Blue Java



Lady Finger



Manzano



Barangan



Goldfinger



Praying Hands



Mysore



Gros Michel



Pisang Raja



Apple Banana

Cooking Bananas

Having a high starch content, these are mostly used for cooking, but some may be eaten raw once they ripen



Plantain



Burro (Orinoco)



Rhino Horn



Saba



Macho Plantain



Bluggoe



Fe'i

India has excellent banana species native to itself with each one having unique medicinal properties

Read below thread for more information

<https://t.co/EpgUBkiFin>

Know about Indigenous banana varieties of South India

- Banana a comfort fruit of many people and most favourite fruit too

- Plays major role in satisfying our daily dietary fiber , vitamin, mineral needs due to its easy accessibility and availability

A Small Thread 1/n [pic.twitter.com/cFbcj62WTD](https://twitter.com/cFbcj62WTD)

Banana and Plantain tree is symbol of Indian culture and tradition

Plantain tree is a symbol of flourishing and prosperous family gene and hereditary

South has a culture to have auspicious flower bearing plantain tree at welcome door

something against nature it's evil

