

# Isolation and Evaluation of Banana Juice

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## Abstract

Though claims of its existence have been doubted banana juice is real and delicious.

## Introduction

It has been alleged that the berry of genus *Musa*, colloquially the banana, does not contain a juice obtainable through squeezing, straining, mooshing, squooshing, or otherwise forcibly compressing. [1] To interrogate this claim we applied centrifugal force in order to separate banana solids from any extant juice.

## Materials and methods

### Isolation of banana liquid

A single banana fruit was obtained from a local bodega, selected for moderately high ripeness (Figure 1A). The peel was removed and discarded. Two equal portions of inner fruit were harvested, totaling 54 g of material (Figure 1B). The fruit was mashed and subjected to centrifugation at greater than 9000 xg for 30 min. The liquid supernatant was isolated from the pelleted solids through decantation and filtration, yielding 20 mL of putative banana juice (Figure 1C,D).

### Evaluation of juiciness and bananitude

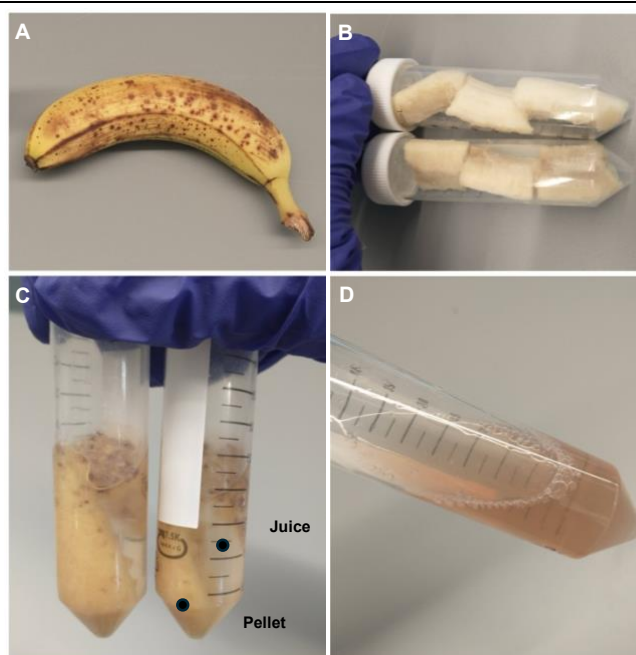
The viscosity of obtained banana liquid was assessed qualitatively by swirling and pouring. Odor and flavor were evaluated using careful applications of the Human Chemosensory System.

## Results

The pelleting of banana pulp yields a liquid which is pourable, imbibable, and unequivocally came out of a banana. Moreover, it retains the smell, flavor, and rapid oxidative browning of solid banana (Figure 1D).

## Discussion

The acquired liquid is by any agreeable definition a banana juice. The banana juice boasts strong banana flavor and a concentrated sweetness, reminiscent of a maple syrup. Further testing on the flavor and utility of this juice was carried out by a panel of trusted reviewers (Supplementary video 1). We recommend future investigations be made into fruitful application of banana juice for cocktails, pastry, and even as a sauce (a word with connotations the author regrettably acknowledges).



**Figure 1** - Representative images demonstrating the isolation of juice. A) Banana. B) Peeled banana pieces contained in conical tubes. C) Discrete layers of banana pulp and juice formed post-centrifugation. D) Juice of banana post-filtration.

## Acknowledgements

We offer our thanks to the banana plant for a delicious and versatile berry.

## References

[1] J.K. Hodgman; *Judge John Hodgman Podcast*, “Episode 724: 4K No Los Dos”, 2025.

## Peer review information

A peer review file is available as supplementary video attesting to the liquidity and flavor of the isolate.

## Publisher’s note

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