Abstract
The objective of this study was to evaluate the physical, physico-chemical and microbiological stability of dried organic banana varieties Caipira, Pacovan Ken and Prata Anã, 180 days of storage, as well as adjust the drying curves. The bananas were dried in an oven with forced air circulation at 65 ° C until final humidity of 20-25 % (wb). The variety Pacovan Ken reached the final moisture after 37h of dehydration. The value of water activity for the three varieties, remained stable at 180 days and features the product as intermediate moisture. Not observed in any treatment, significant variation of physico-chemical analysis of variance parameters. There darkening of the product in all three varieties, with a significant loss of brightness (L*) and the intensity of the yellow color (b*) and increased intensity of red color (a*) during storage. There was microbiological stability of the product, with low count of yeasts and molds and Salmonella and coliforms at 35°C in all varieties, according to current legislation. The dried organic banana trade showed stability in the months of study.

Keywords
dried fruit, water activity, drying curve storage.