

PENGARUH JENIS PENGEMAS DAN LAMA PENYIMPANAN TERHADAP KUALITAS PASCA PANEN CABAI RAWIT (*Capsicum frutescens* L.)

 Oleh: Bekty Septa Anggara (02730041)

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ABSTRAC

Cayenne is an easy plant to produce but also easily broken because of the texture and the soft cortex. Generally, red pepper has a lot of nutrients and vitamins A and C, to keep the nutrient needs a good and careful handling and packing to restrain the damage of cayenne which ensues to nutrient derogation and also obstruct the rate of the respiration of cayenne. The biggest factor which affects the damage of cayenne is the handling and packing of the cayenne and the marketing. By using so many kinds of packing materials of cayenne, the test is hoped to be able to restrain the damage, nutrient derogation, keeping the freshness of the cayenne, and lengthen the storage of the cayenne.

The objective of this research is to know that there is an interaction between the kind of sachet and the storage duration toward the cayenne quality (*Capsicum frutescens* L.), to know the effect of the sachet type toward the cayenne quality and to know the effect of storage duration toward the cayenne quality (*Capsicum frutescens* L.). The hypothesis of this research is the assumption of the interaction between the type of the sachet and the storage duration toward the cayenne quality (*Capsicum frutescens* L.), assumed that the different type of sachet influences the cayenne quality (*Capsicum frutescens* L.).

The research location is at the Agricultural Produce Technology Laboratory of Muhammadiyah Malang University on October 2008 to January 2009. This research is done using Random Plan Group with 2 factors that arranged factorially. The first factor (F1) is the storage duration (2 days, 4 days, 6 days) with 3 levels while the second factor (F2) is the type of sachet (paranet, vacuum, PP plastic, glansi, PE plastic) using 5 levels which done by 4 times repetition in each level so it earns 15 treatment combinations. The result of this research shows that 2 day storage treatment and vacuum sachet produce the best quality of cayenne objected from the water level percentage 72,308 %, vitamin A 11244,302 SI, vitamin C 73,018 mg / 100g, damage rate 6,716 %, decrease integrity 4,63 %, and colour score 2,643 (orange).