Many kind of package has been made to reduce the product destruction, especially package from synthetic material like plastic. The usage of synthetic package has a negative influence to the environment since it is non-degradable material. One alternative could be used to reduce the package usage from synthetic material is edible film.

This research aim to find out interaction between concentration and type of plasticizer to quality of film edible, to know influence of type of plasticizer to quality of film edible and to know influence of concentration of plasticizer to quality of film edible.

The research was done at farm Technology Laboratory University of Muhammadiyah Malang and Food and Nutrient PAU Engineering Laboratorium of Gadjah Mada Yogyakarta University. The research started since June 2007 to Oktober 2007. This research used Randomized Complete Block Design (RCBD) Factorial with two factors. Factor I plasticizer with concentrate sorbitol (P1), glycerol (P2) and sirup glukosa (P3). Factor II was plasticizer concentrate consisted of 0,5 % (K1), 1,0 % (K2) dan 1,5 % (K3). Parameter used in the analysis were water contain, thickness, elongation, tensile strength, and water vapor.

5 %) known that addition of gliserol plasticizer with concentration 1,5 % giving result of best, with rate value irrigate equal to 11,55 %, thick equal to 0,20 mm, aqueous vapour transmission equal to 0,011 g.mm / m2 clock.24, elongasi equal to 121,32 % and strength tensile equal to 8,77.α The research showed that there the happening of interaction between type of plasticizer and concentration to is thick, aqueous vapour transmission, and elongasi of tensile strength edible film, while its water rate not happened interaction. Pursuant to test of Duncan’s (α