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 aimed to find out interaction between garut butirat starch with sorbitol, find out concentration of garut butirat starch also the right sorbitol concentrate to create the best physical appearance edible film.

The research was done at farm Technology Laboratory University of Muhammadiyah Malang and Food and Nutrient Pau Engineering Laboratorium of Gadjah Mada University. The research started since june 2007 to october 2007. This research was done to make edible film from garut butirat starch with sorbitol addition. This research used random group design which is arranged in factorial way with two factors. Factor i was garut butirat starch concentrate consisted of 3% (g1), 6% (g2), and 9% (g3). Factor ii was sorbitol concentrate consisted of 0.5% (s1), 1% (s2), and 1.5% (s3). Parameter used in the analysis were water content, thickness, elongation, tense, and water vapor.

The research showed that there was an interaction between garut butirat starch and sorbitol to the elongation and tensile strength value, but there was no interaction between garut butirat starch and sorbitol to water rate, thickness, and water vapor. Garut butirat starch has real influence to the water rate, thickness, and water vapor transmission. Sorbitol has real influence to the water rate, thickness, elongation, and tensile strength. The best treatment came from combination g3s3 (9% garut butirat starch, 1.5% sorbitol) who has water rate 13.992%, thickness 0.3mm, elongation 2.45%, tensile strength 6.469n, and water vapor transmission 0.007 g.mm/m2.hours