INFLUENCE PACKAGING AND STORAGE TEMPERATURE TO QUALITY OF PONDOH SNAKE FRUIT (Salacca edulis R) AFTER TRANSPORTATION

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ABSTRACT

Snake fruit is Indonesia original fruit which has the potential to be developed become export commodity. The problems which there is the packs still traditional, so be needed study about using packs which many used to export market, such as cardboard boxes and plastic buckets. The general purpose this research is to inspect using plastic buckets, cardboard boxes and bamboo baskets for snake fruit distribution. At the beginning of the research, all of the packs have done a transport of simulation on the vibrating table. Then, the packaged was stored at room temperature and 10° C. During storage carried out an observation of mechanical damage, physiological damage, hardness, weights shrinkage, water content, total of dissolved solids, and organoleptic tests. After the simulation of transportation, mechanical damage that occurs is 0% (plastic baskets), 0% (cardboard boxes), and 3.44% (bamboo basket). The results also indicate that changes of the quality that occur in the fruits is hardness and total of dissolved solids are decreased while weights shrinkage and water content have increased. Overall, physiological damage up to 10 days at room temperature is 64.31% (plastic buckets), 68.99% (cardboard box), and 71.08% (bamboo basket), while the physiological damage up to 20 days at 10° C is 39.58% (plastic buckets), 25.26% (cardboard box), and 29.87% (bamboo basket). In organoleptic test showed that of all the parameters tend to decrease, except the fruit taste has increased at room temperature. Based on this research can be concluded that the packaging is good for the quality of snake fruits is cardboard box with the temperature is 10° C.

Keywords: Snake fruit, transport, packaging