THE EFFECT OF PACKAGING AND STORAGE TEMPERATURE TO QUALITY AND FRESHNEES SALAK PADANGSIDIMPUAN
(Salacca sumatrana)

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ABSTRACT

This study aims to obtain the storage temperature and type of packaging which suitable for salak Padangsidimpuan. The research was conducted in two stages, i.e. preliminary research and primary research. Preliminary research carried out by measuring the initial quality (total weight lose, perishable fruit, water content, total titrated acid, total soluble solids, vitamin C and organoleptic). The results and than are used as initial data to conduct primary research. Primary research was conducted by coated 1 kg of salak and then packed with cartons, bamboo basket, plastic PE with cartons and plastic PE with bamboo basket. All samples were storage in at 15°C and room temperature. Salak without treatment was also stored at room temperature as a control. Samples were analyzed the qualities every three days.

Based on this research, physico-chemical characteristic of salak Padangsidimpuan showed that the water content was 78.12%, total titrated acid was 6.34%, total soluble solids was 15°Brix, vitamin C was 1.87 mg/100 g fruit, the preference score for color was 4, aroma was 4, flavor was 3, texture was 3 and general acceptance was 3. Based on the ANOVA analysis, Duncan test and “t” test, can be concluded that salak Padangsidimpuan were stored at a temperature of 15°C hold maximum of 30 days, with cartons, bamboo basket, plastic PE with cartons and plastic PE with bamboo basket. However the best condition of packaging resulted from this research was bamboo basket in 15°C.

Keywords: Padangsidimpuan salak, coating, bamboo basket