

ABSTRACT

THE EFFECT OF SMOKING TO THE QUALITY RESULT STORAGE OF RED ONIONS (*Allium Ascalonium L*)

This research was study of effect of smoking to the quality of stored red onions. This is begun with making smoking building and evaluating of drying efficiency. The smoking also to evaluate temperature, water content, fenol content and hardness of onions on the elevated place of smoking rack.

This reearch also to evaluate water content, fenol content, hardness, sprout ability and index vigor of onions caused by the variation of smoking time. After smoked, the onions stored in the smoking building and the outside of smoking building. The based of quality storage onions are changing of water content, weight lost, damage and sprouting.

The smoking is done by burning acacia wood fire with density 263,33 kg/m³ and water content 20,71 %.

The study conclude that the drying efficieny is 17 % and thermal efficiency is 3,48%. There were significant distinction ($\alpha = 5\%$) of temperature, water content and fenol content, but not of hardness in the elevated place of smoking rack.

There were significant distinction ($\alpha = 5\%$) of fenol content, hardness but not of water content, sprout ability and index vigor in the variation of smoking time. The quality of storage conclude that there were significant distinction ($\alpha = 5\%$) of weight loss and damage onions but not of changing of water content and sprouting in the variation of smoking time. There were significant distinction ($\alpha = 5\%$) of weigth loss and damage onions, but not of changing of water content and sprouting in the storage place.

Keywords : smoking, temperature, water content, fenol content, hardness, storage place, and quality result storage