

## CONTENTS

<b>HALAMAN PENGESAHAN.....</b>	<b>3</b>
<b>PERNYATAAN BEBAS PLAGIASI .....</b>	<b>4</b>
<b>ACKNOWLEDGEMENT.....</b>	<b>5</b>
<b>Abstract.....</b>	<b>7</b>
<b>CONTENTS.....</b>	<b>9</b>
<b>CONTENT OF TABLE.....</b>	<b>11</b>
<b>CONTENT OF FIGURE.....</b>	<b>12</b>
<b>CHAPTER 1 .....</b>	<b>14</b>
<b>1.1. Background.....</b>	<b>14</b>
<b>1.2. Problem statement.....</b>	<b>15</b>
<b>1.3. Objectives .....</b>	<b>15</b>
<b>CHAPTER 2 .....</b>	<b>16</b>
<b>2.1. Edible Packaging.....</b>	<b>16</b>
<b>2.2. Xyloglucan.....</b>	<b>16</b>
2.2.1. Properties of Xyloglucan .....	18
2.2.2. Applications of Xyloglucan .....	19
<b>2.3. Plasticizer .....</b>	<b>20</b>
<b>2.4. Palmyra Palm Fruit (<i>Borassus flabellifer</i> Linn.) .....</b>	<b>20</b>
2.4.1. The Functional Properties of Young Seed Coat from Palmyra Palm Fruit .....	21
<b>CHAPTER 3.....</b>	<b>27</b>
<b>3.1. Materials .....</b>	<b>27</b>
<b>3.2. Chemicals .....</b>	<b>27</b>
<b>3.3. Microorganisms.....</b>	<b>27</b>
<b>3.4. Equipment.....</b>	<b>27</b>
<b>3.5. Methods.....</b>	<b>28</b>
3.5.1. Extraction of Xyloglucan (XG) .....	28
3.5.2. Characterization of XG .....	28
3.5.3. Preparation and Characterization of <i>B. flabellifer</i> Seed Coat Extract (BFE) .....	29
3.5.4. Determination of Minimum Inhibitory Concentration (MIC) and Minimum Bactericidal Concentration (MBC) of BFE .....	29
3.5.5. Fabrication of XG Film.....	30
3.5.6. Film Characterization.....	30
3.5.7. Standardization of XG/BFE Coating Solution.....	31
3.5.8. Coating Characterization .....	31
3.5.9. Application of Coatings on Strawberries .....	32



3.5.10. Statistical analysis .....	34
<b>CHAPTER 4.....</b>	<b>35</b>
<b>4.1. Preliminary Study of Xyloglucan (XG).....</b>	<b>35</b>
4.1.1. Extraction Yield .....	35
4.1.2. Proximate Analysis of Xyloglucan .....	35
4.1.3. Fourier-Transform Infrared Spectroscopy (FTIR) .....	36
4.1.4. X-Ray Diffraction (XRD) .....	37
4.1.5. Scanning Electron Microscopy (SEM) .....	38
<b>4.2. Preliminary Study of <i>B. flabellifer</i> seed coat extract (BFE) .....</b>	<b>38</b>
4.2.1. Extraction Yield .....	38
4.2.2. Fourier-Transform Infrared Spectroscopy (FTIR) .....	39
4.2.3. Scanning Electron Microscopy (SEM) .....	40
4.2.4. Antimicrobial Activity .....	40
<b>4.3. Characterization of XG Film .....</b>	<b>41</b>
4.3.1. Physical Properties .....	41
4.3.2. Mechanical Properties .....	42
<b>4.4. Characterization of XG/BFE Coating Solution .....</b>	<b>45</b>
4.4.1. Viscosity .....	45
4.4.2. Antimicrobial Properties .....	46
4.4.3. Preliminary Study of XG/BFE Coatings on Strawberries .....	49
<b>4.5. Effect of Edible Coating Application on Minimally Treated Strawberries .....</b>	<b>50</b>
4.5.1. Weight Loss .....	50
4.5.2. Fungal Decay Index .....	51
4.5.3. Surface Color Measurement .....	54
4.5.4. Firmness .....	56
4.5.5. Physicochemical Properties (pH, Total Soluble Solids and Titratable Acidity) .....	57
4.5.6. Microbiological Count .....	61
<b>CHAPTER 5.....</b>	<b>64</b>
<b>5.1. Conclusions .....</b>	<b>64</b>
<b>5.2. Suggestions.....</b>	<b>64</b>
<b>BIBLIOGRAPHY .....</b>	<b>65</b>
<b>APPENDICES.....</b>	<b>78</b>

## CONTENT OF TABLE

<b>Table 1.</b> Antibacterial activity of seed coat extracts of <i>B. flabellifer</i> extracted with different solvents against some pathogenic bacteria .....	22
<b>Table 2.</b> Antifungal activity of seed coat extracts of <i>B. flabellifer</i> extracted with different solvents .....	23
<b>Table 3.</b> Dose-dependent inhibitory effect of methanol extract of <i>B. flabellifer</i> seed coat against some bacteria .....	24
<b>Table 4.</b> DPPH radical scavenging activity of ethanol extract of <i>B. flabellifer</i> seed coat .....	25
<b>Table 5.</b> Proximate analysis result of xyloglucan. ....	35
<b>Table 6.</b> Minimum inhibition concentration and Minimum bactericidal concentration of <i>B. flabellifer</i> seed coat extract against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> .....	41
<b>Table 7.</b> Effect of different xyloglucan concentrations on mechanical properties of the film.....	43
<b>Table 8.</b> Antimicrobial performance of xyloglucan coating solution containing 0, 1, 2, and 5 fold of MIC of <i>B. flabellifer</i> against <i>S. aureus</i> and <i>E. coli</i> bacteria. ....	48

## CONTENT OF FIGURE

<b>Figure 1.</b> Chemical structure of xyloglucan in comparison with typical hemicelluloses and starch macromolecules. (A) Hardwood glucuronoxylan, (B) Softwood galactoglucomannan, (C) Starch macromolecules—amylose and amylopectin, and (D) Xyloglucan (Jose, 2012). ....	17
<b>Figure 2.</b> The palmyra palm fruit young (left) and palmyra palm fruit ripe (right) (Artnarong et al., 2016). ....	21
<b>Figure 3.</b> ATR-FTIR spectra of xyloglucan. ....	36
<b>Figure 4.</b> Pattern of X-ray diffraction of xyloglucan obtained from tamarind seeds. ....	37
<b>Figure 5.</b> Scanning electron microscopy (SEM) of xyloglucan obtained from tamarind seed. ...	38
<b>Figure 6.</b> ATR-FTIR spectra of BFE ....	39
<b>Figure 7.</b> Scanning electron microscopy (SEM) of <i>B. flabellifer</i> seed coat extract. ....	40
<b>Figure 8.</b> XG Films. ....	42
<b>Figure 9.</b> Mechanical properties such as tensile strength, elongation at break and Young's modulus of XG films (■ 1% XG, ■ 2% XG, ■ 3% XG, and ■ 4% XG). Different letters indicate significant differences among non-active or active films. ....	44
<b>Figure 10.</b> XG Films containing 1 (left) and 2 (right) folds of MIC of BFE, before (up) and after (down) oven drying. ....	45
<b>Figure 11.</b> Zone of inhibition test for XG film containing 1, 1.5 and 2 fold of MIC of BFE using <i>S. aureus</i> and <i>E. coli</i> bacteria. ....	47
<b>Figure 12.</b> Antimicrobial performance of xyloglucan coating solution containing 0, 1, 2, and 5 fold of MIC of <i>B. flabellifer</i> against <i>S. aureus</i> (left) and <i>E. coli</i> (right) bacteria. ....	48
<b>Figure 13.</b> Preliminary study of XG/BFE coatings on strawberries ....	49
<b>Figure 14.</b> Loss of weight of strawberries during storage time. Values with different letters (a-c) within each parameter in the same row differ significantly ( $p < 0.05$ ). Values with different letters (A-D) in the same column differ significantly ( $p < 0.05$ ). ....	51
<b>Figure 15.</b> Fungal decay index of strawberries during storage time. ....	52
<b>Figure 16.</b> Image of strawberries during the experiment. ....	53
<b>Figure 17.</b> Surface color of strawberries during storage time. Values with different letters (a-c) within each parameter in the same row differ significantly ( $p < 0.05$ ). Values with different letters (A-D) in the same column differ significantly ( $p < 0.05$ ). ....	55

<b>Figure 18.</b> Firmness of strawberries during storage time. Values with different letters (a-c) within each parameter in the same row differ significantly ( $p < 0.05$ ). Values with different letters (A-D) in the same column differ significantly ( $p < 0.05$ ). .....	57
<b>Figure 19.</b> pH value of strawberries during storage time. Values with different letters (a-b) within each parameter in the same row differ significantly ( $p < 0.05$ ). Values with different letters (A-C) in the same column differ significantly ( $p < 0.05$ ). .....	58
<b>Figure 20.</b> Total soluble solid of strawberries during storage time. Values with different letters (a-b) within each parameter in the same row differ significantly ( $p < 0.05$ ). Values with different letters (A-B) in the same column differ significantly ( $p < 0.05$ ). .....	59
<b>Figure 21.</b> Titratable acidity of strawberries during storage time. Values with different letters (a-b) within each parameter in the same row differ significantly ( $p < 0.05$ ). Values with different letters (A-B) in the same column differ significantly ( $p < 0.05$ ). .....	61
<b>Figure 22.</b> Microbiological count of strawberries during storage time. ....	63