INTISARI

Penanganan pascapanen bawang merah terutama pengeringan umbi dapat mempengaruhi kualitas umbi selama penyimpanan dan juga setelah penyimpanan. Tujuan penelitian ini adalah untuk menentukan metode penjemuran dan penyimpanan umbi bawang merah dengan tetap mempertahankan kualitas benih umbi bawang merah serta untuk mendeteksi pengaruh penjemuran dan penyimpanan terhadap pertumbuhan dan hasil bawang merah. Penelitian dilaksanakan di Dusun Samiran, Desa Parangtritis, Kabupaten Bantul, Daerah Istimewa Yogyakarta dan di Laboratorium Ilmu Tanaman Fakultas Pertanian Universitas Gadjah Mada, pada bulan Juni-November 2016. Penelitian disusun dengan Rancangan Acak Kelompok Lengkap faktorial yang terdiri dari 2 faktor. Faktor pertama adalah teknik penjemuran yang terdiri atas penjemuran di lahan, penjemuran di para-para ditutup plastik dan penjemuran di para-para tanpa ditutup plastik. Faktor kedua adalah kondisi penyimpanan yaitu di gudang petani (31,03^{0}C±0,04 dan RH 60,50%±0,28), di suhu AC (22,40^{o}C±0,02 and RH of 61,60%±0,09) dan di suhu ruang (30,47^{o}C±0,03 and RH 60,50%±0,12). Setiap kombinasi perlakuan diulang 3 (tiga) kali sebagai blok.

Hasil penelitian menunjukkan bahwa perlakuan penjemuran di lahan, di atas para-para ditutup plastik dan di atas para-para tanpa ditutup plastik mempunyai pengaruh yang sama terhadap mutu benih umbi bawang merah setelah penyimpanan 12 minggu sehingga berpengaruh sama terhadap pertumbuhan dan hasil tanaman bawang merah. Perlakuan penyimpanan benih umbi bawang merah di ruang AC mampu meningkatkan indeks vigor dan kecepatan tumbuh, namun jika benih tersebut ditanam akan tumbuh dan menghasilkan umbi yang sama baiknya dengan perlakuan penyimpanan di gudang petani dan di suhu ruang.

Kata kunci: penjemuran, penyimpanan, benih, bawang merah, kualitas

ABSTRACT

Post harvest handling in shallot such as drying of bulbs can influence bulb seeds quality during and after storage. The objective of this study was to determine the quality of shallot bulbs during 12 weeks of storage as the impact of drying and storage treatments. This study was carried out in Samiran hamlet, Parangtritis village, Bantul district, Special Region of Yogyakarta and Crop Science Laboratory of the Faculty of Agriculture, Universitas Gadjah Mada, in June-November 2016. The study was arranged in factorial randomized complete block design (RCBD) and consisted of two factors. The first factor was the drying treatments i.e. drying the bulbs on the field and on woven bamboo nets either covered by plastic or not. The second factor was the storage treatments i.e. storage the bulbs in the farmer's warehouse (31,03^{0}C±0,04 and RH of 60,50%±0,28), in air-conditioned room (22,40^{o}C± 0,02 and RH of 61,60%±0,09), and at room temperature (30,47^{o}C±0,03 and RH of 60,50%±0,12). Each treatment combination were replicated three times as blocks.

The results showed that methods of drying did not affect the quality of shallot bulb seeds after 12 weeks storage and it did not affect the growth and yield of shallot crops. Bulb seeds stored in the AC room could increase the vigor index and growing speed, but if the seeds were grown it would grow and produced bulbs that were as good as the storage treatments in the farmer's warehouse and at room temperature.

Keywords: drying, seed, shallot, storage, quality