

## TABLE OF CONTENTS

<b>COVER .....</b>	<b>i</b>
<b>TITLE PAGE .....</b>	<b>ii</b>
<b>SURAT KETERANGAN .....</b>	<b>iii</b>
<b>ENDORSEMENT PAGE .....</b>	<b>iv</b>
<b>DECLARATION OF AUTHENTICITY .....</b>	<b>ii</b>
<b>ACKNOWLEDGEMENT .....</b>	<b>iii</b>
<b>TABLE OF CONTENTS .....</b>	<b>v</b>
<b>LIST OF FIGURES .....</b>	<b>vii</b>
<b>LIST OF TABLES .....</b>	<b>viii</b>
<b>LIST OF APPENDICES .....</b>	<b>ix</b>
<b>ABSTRACT .....</b>	<b>x</b>
<b>INTISARI .....</b>	<b>xi</b>
<b>CHAPTER I: INTRODUCTION .....</b>	<b>1</b>
1.1. Background .....	1
1.2. Research Objectives .....	3
1.3. Advantages of the Study .....	4
<b>CHAPTER II: LITERATURE REVIEW .....</b>	<b>5</b>
2.1. Edamame .....	5
2.2. Quality Parameters .....	9
2.2.1. Color .....	9
2.2.2. Sugar content .....	10
2.2.3. Free amino acid content .....	10
2.3. Internal Factors of Quality Deterioration .....	11
2.3.1. Respiration .....	11
2.3.2. Transpiration .....	12
2.4. External Factors of Quality Deterioration .....	13
2.4.1. Temperature .....	13
2.4.2. Atmospheric composition .....	14
2.5. Film Packaging .....	15
<b>CHAPTER III: RESEARCH METHODOLOGY .....</b>	<b>18</b>
3.1. Materials .....	18
3.2. Place and Time of Research .....	19

3.3.	Research Procedures .....	19
3.3.1	Quality Observations.....	19
3.3.2	Determination of Pod Color .....	20
3.3.3	Sample Preparation .....	21
3.3.4	Sample Preparation for Chemical Analysis .....	21
3.3.5	Sugar Content Analysis.....	22
3.3.6	Total Free Amino Acid Analysis .....	23
3.3.7	Statistical Analysis .....	24
<b>CHAPTER IV: RESULT AND DISCUSSION .....</b>		<b>25</b>
4.1.	Quality Observations.....	26
4.1.1.	Gas composition in the packaging .....	26
4.1.2.	Visual quality .....	28
4.2.	Pod Color .....	33
4.3.	Sugar Content.....	37
4.4.	Total Free Amino Acid Content.....	43
<b>CHAPTER V: CONCLUSION AND FUTURE WORK.....</b>		<b>47</b>
5. 1.	Conclusion .....	47
5. 2.	Future Work .....	48
<b>REFERENCES.....</b>		<b>49</b>
<b>APPENDICES .....</b>		<b>57</b>