

INTISARI

Penanganan pasca panen merupakan salah satu faktor yang mempengaruhi kualitas dan umur simpan cabai keriting. Jika penyimpanan dilakukan secara tepat maka kualitas cabai keriting akan tetap terjaga. Tujuan dari penelitian ini adalah mengkaji pengaruh pemberian *1-Methylcyclopropene* (1-MCP) dan variasi suhu pada penyimpanan serta mengetahui perlakuan yang memiliki umur simpan lebih lama. 1-MCP merupakan senyawa volatil (C_4H_6) turunan *cyclopropene* yang memblokir reseptor etilen.

Cabai keriting yang digunakan saat pengamatan yaitu berusia tiga bulan. Setelah dipanen cabai keriting disortir berdasarkan warna kemudian diberi perlakuan *treatment* 1-MCP pada suhu ruang ± 28 °C selama 24 jam dengan konsentrasi 1-MCP yang digunakan sebanyak satu ppm kemudian dilakukan penyimpanan suhu rendah ± 10 °C . Selama penyimpanan dilakukan pengamatan produksi CO_2 , perubahan warna, susut bobot, kadar air dan tekstur.

Hasil pengamatan menunjukkan nilai laju tertinggi pada parameter susut bobot yaitu perlakuan kontrol (4,702 g/hari) sedangkan laju susut bobot terendah pada perlakuan 1-MCP + *cold storage* (0,737 g/hari). Nilai laju penurunan kadar air tertinggi pada perlakuan 1-MCP + ruang (0,026 %/hari) sedangkan pada laju penurunan terendah pada perlakuan 1-MCP + *cold storage* (0,0017 %/hari). Pada parameter perubahan warna dan tekstur perlakuan yang dapat mempertahankan warnanya dan teksturnya yaitu yaitu 1-MCP + *cold storage* sedangkan pada kontrol perubahan lebih cepat terjadi. Umur simpan pada perlakuan 1-MCP + *cold storage* bertahan 41 hari, pada perlakuan *cold storage* umur simpannya mencapai 37 hari dan perlakuan 1-MCP + ruang bertahan 15 hari sedangkan kontrol hanya bertahan 11 hari.

Kata kunci : Cabai Keriting, 1-MCP, Penyimpanan, *cold storage*

ABSTRACT

Post-harvest handling is one of the factors that affect the quality and shelf life of chili curly, if storage is done right then the quality of chilli curly will remain awake. The purpose of this study was to examine the influence the awarding of 1-Methylcyclopropene (1-MCP) and variations of temperature on storage as well as knowing treatment that has a longer life. 1-MCP is a volatile compound (C_4H_6) cyclopropene derivatives of ethylene receptor that block.

Curly chili used to observations when that is three months old. Once harvested the chili then sorted by color curly was given a treatment of 1-MCP treatment on room temperature ± 28 °C for 24 hours with a concentration of 1-MCP are used as much as one ppm is then performed a low temperature storage of ± 10 °C. During the storage of CO_2 production observation is done, change the colors, weights, reduced moisture content and texture.

The observations showed the highest rate on the value of the parameter control treatment is weights shrink (4.702 grams/day) whereas the rate of shrinkage of the lowest weights on the treatment of 1-MCP + cold storage (0.737 grams/day). The value of the rate of decrease in water content highest on treatment of 1-MCP + room temperature (0.026%/day), whereas the lowest decline at a rate of 1-MCP treatment on + cold storage (0.0017%/day). On parameter changes color and texture treatment that can maintain its color and teksturnya is 1-MCP + cold storage while in control of the change occurring more quickly. Storage on the treatment of 1-MCP + cold storage survived 41 days, While in cold storage survived 37 days and 1-MCP treatment + room temperature survived 15 days while the controls only survived 11 days.

Key words: Curly chili, 1-MCP, storage, cold storage