

PENGARUH PENYINARAN UV-C, NANOZEOLIT, DAN PENGEMASAN INDIVIDU PLASTIK *LOW DENSITY POLYETHYLENE* TERHADAP SIFAT SENSORIS BUAH SALAK PONDOK SELAMA PENYIMPANAN

INTISARI

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Salak Pondok (*Salacca edulis* Reinw) merupakan buah tropis asli Indonesia yang memiliki potensi untuk dikembangkan sebagai komoditi ekspor. Salak Pondok memiliki umur simpan yang pendek dan mudah rusak selama transportasi dan penyimpanan yang disebabkan terutama oleh infeksi jamur, faktor mekanis, dan respirasi. Penelitian ini bertujuan untuk mengetahui pengaruh penyinaran UV-C, nanozeolit, dan pengemasan individu plastik Low Density Polyethylene (LDPE) terhadap sifat sensoris buah salak Pondok selama penyimpanan. Pada penelitian ini buah Salak Pondok diberi perlakuan penyinaran UV-C dengan daya 60 Watt yang dilakukan selama 30, 40, dan 50 menit, ditambahkan nanozeolit, dan pengemasan individu dengan plastik LDPE. Pada buah yang tidak disinari UV-C terdapat buah yang ditambahkan nanozeolit dan dikemas dengan plastik LDPE juga terdapat buah yang dibiarkan curah sebagai kontrol. Kemudian buah salak disimpan pada coolroom dengan suhu 4, 10, dan 26°C selama 30 hari. Hasil penelitian menunjukkan bahwa pengemasan individu plastik LDPE pada suhu 4 dan 10°C dapat mempertahankan sifat sensoris buah salak Pondok. Namun penyinaran UV-C dan suhu penyimpanan 26°C tidak dapat memperpanjang atau mempertahankan sifat sensoris buah salak Pondok.

Kata kunci : salak, sinar Ultraviolet C, pengemasan, penyimpanan, sifat sensoris

**THE EFFECT OF UV-C IRRADIATION, NANOZEOLITES, AND
INDIVIDUAL PACKAGING LOW DENSITY POLYETHYLENE PLASTIC
ON THE SENSORY PROPERTIES OF SALAK PONDOH FRUIT DURING
STORAGE**

ABSTRACT

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Pondoh Salak (*Salacca edulis* Reinw) is an Indonesian origin tropical that has the potential to be developed as an export commodity. Pondoh Salak has a short shelf life and is easily damage during transportation and storage caused mainly by fungal infections, mechanical factors, and respiration. This study aims to determine the effect of UV-C irradiation, nanozeolite, and individual packaging of Low Density Polyethylene (LDPE) plastic on the sensory properties of Pondoh salak fruit during storage. In this study, Salak Pondoh fruit was treated with UV-C irradiation with a power of 60 Watt for 30, 40, and 50 minutes, added with nanozeolite, and individually packaged with LDPE plastic. In the fruit that was not irradiated with UV-C, there were fruit that was added with nanozeolite and packaged with LDPE plastic, there was also fruit that was allowed to bulk up as a control. Then the salak fruit was stored in a coolroom with a temperature of 4, 10, and 26°C for 30 days. The results showed that individual packaging of LDPE plastic at a temperature of 4 and 10°C can maintain the sensory properties of the Pondoh salak fruit. However, UV-C irradiation and storage temperature of 26°C could not extend or maintain the sensory properties of the Pondoh salak fruit.

Keywords: salak Pondoh fruit, ultraviolet C rays, packaging, storage, sensory properties