

## **ABSTRACT**

### **EFFECT OF CONCENTRATION OF KEPOK BANANA PEEL STARCH AND GREEN GRASS JELLY LEAF EXTRACT AS COATINGS ON THE QUALITY OF TOMATO FRUIT DURING STORAGE**

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Tomatoes are one type of perishable plant, if postharvest handling of tomato fruit is not done properly, it can reduce the quality of the fruit. One method used to extend the shelf life and maintain the quality of tomato fruit is by coating. This study aims to determine the quality of tomato fruit during storage given banana peel starch, grass jelly leaf extract and a combination of banana peel starch and grass jelly leaf extract with different concentrations. The experiment was conducted in Ciamis district in October 2023. This experiment used a completely randomized design (CRD) with 9 treatments and repeated 3 times so that there were 27 experimental units : A (control), B (3% banana peel starch), C (5% banana peel starch), D (green grass jelly leaf extract 3%), E (green grass jelly leaf extract 5%), F (banana peel starch 3% + green grass jelly leaf extract 3%), G (banana peel starch 3% + green grass jelly leaf extract 5%), H (banana peel starch 5% + green grass jelly leaf extract 3%), I (banana peel starch 5% + green grass jelly leaf extract 5%). The research results showed that the combination of banana peel starch and green grass jelly leaf extract had an effect on weight loss during storage, but had no effect on the level of damage, vitamin C levels, color and freshness of tomatoes.

Key words: grass jelly leaf extract, banana peel starch, coating, tomato