ABSTRAK

EFEKTIVITAS ASAP CAIR DARI TONGKOL JAGUNG TERHADAP UMUR SIMPAN BUAH SALAK (*Salacca zalacca*)

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Buah salak (*Salacca zalacca*) merupakan buah eksotis asli Indonesia yang memiliki potensi untuk dikembangkan dalam rangka memenuhi kebutuhan buah salak dalam negeri maupun luar negeri. Buah salak bersifat perishable atau mudah rusak sehingga kualitas buah menurun dalam jangka waktu yang pendek. Penelitian ini bertujuan untuk mengetahui keefektifan asap cair tongkol jagung sebagai zat pengawet terhadap lamanya umur simpan pada buah salak Pontas. Penelitian ini dilaksanakan di Laboratorium Proteksi Tanaman Fakultas Pertanian Universitas Siliwangi pada bulan Juli hingga Agustus 2022. Percobaan menggunakan Rancangan Acak Lengkap (RAL) dengan 5 taraf perlakuan konsentrasi asap cair tongkol jagung yang diulang sebanyak 4 kali. Konsentrasi asap cair tongkol jagung yang diuji yaitu 0%, 1%, 3%, 5% dan 7%. Data hasil pengamatan akan dianalisis dengan sidik ragam dan dilanjutkan dengan uji jarak berganda Duncan pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perlakuan konsentrasi asap cair tongkol jagung efektif dalam menurunkan intesitas kerusakan akibat serangan cendawan patogen penyebab busuk buah salak (*Rhizopus stolonifer*). Selain itu, penggunaan asap cair berpengaruh dalam memperlambat terjadinya susut bobot buah salak selama penyimpanan serta memperpanjang umur simpan buah salak sampai 16 hari penyimpanan.

Kata kunci : Asap cair, busuk buah, cendawan, salak, tongkol jagung, umur simpan

ABSTRACT

THE EFFECTIVENESS OF CORN COB LIQUID SMOKE ON STORAGEBILITY OF SNAKE FRUIT (*Salacca zalacca*)

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Snake fruit (*Salacca zalacca*) is an exotic fruit native from Indonesia which has the potential to be developed in order to supply the domestic and foreign demand. Snake fruit is perishable or easily damaged so that the quality of the fruit decreases in a short period of time. This study aims to determine the effectiveness of liquid smoke from corn cobs as a preservative on the shelf life of Pontas snake fruit. This research was conducted at the Plant Protection Laboratory, Faculty of Agriculture, Siliwangi University from July to August 2022. The experiment used a completely randomized design with 5 treatment levels of corncob liquid smoke concentration, repeated 4 times. The concentration of liquid smoke from corn cobs tested was 0%, 1%, 3%, 5% and 7%. Observational data will be analyzed by means of variance and continued with Duncan's multiple range test at 5% significance level. The results showed that concentration treatment of corncob liquid smoke was effective in reducing the intensity of damage caused by the pathogenic fungus that causes fruit rot (Rhizopus stolonifer). In addition, the use of liquid smoke has an effect on inhibiting the weight loss of salak fruit during storage and extending the shelf life of snake fruit up to 16 days of storage.

Keywords : Corncobs, fruit rot, liquid smoke, snake fruit, storagebility