ABSTRAK

PENGARUH *COATING* PATI SINGKONG DENGAN PENAMBAHAN MINYAK SERAI WANGI TERHADAP KUALITAS BUAH CABAI MERAH SELAMA PENYIMPANAN

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Buah cabai merah (*Capsucim annuum* L.) termasuk buah non klimaterik, tetapi setelah dipanen buah tersebut masih melakukan proses metabolisme seperti respirasi dan transpirasi selama penyimpanan yang dapat berpengaruh terhadap penurunan kualitas buah. Salah satu cara untuk mencegah terjadinya penurunan kualitas buah cabai merah selama penyimpanan yaitu dengan perlakuan *coating* menggunakan pati singkong dengan penambahan minyak serai wangi. Penelitian bertujuan untuk mengetahui pengaruh *coating* pati singkong (*Manihot esculenta* Crantz) dengan penambahan minyak serai wangi terhadap kualitas buah cabai merah (*Capsucum annuum* L.) selama penyimpanan. Penelitian dilaksanakan di Laboratorium Produksi Fakultas Pertanian Universitas Siliwangi. Penelitian dilakukan dengan metode eksperimental menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari lima perlakuan dan diulang empat kali. Konsentrasi pati singkong dengan penambahan minyak serai wangi yang diuji yaitu A (kontrol), B (3% + 0,2%), C (3% + 0,4%), D (5% + 0,2%), E (5% + 0,4%). Hasil penelitian menunjukkan bahwa perlakuan *coating* pati singkong dengan penambahan minyak serai wangi berpengaruh terhadap susut bobot hari ke-5 dan ke-7, intensitas kerusakan hari ke-7 dan ke-9, tingkat kesegaran dan daya terima/kesukaan. Konsentrasi *coating* pati singkong dengan penambahan minyak serai wangi C (3% + 0,4%) merupakan konsentrasi paling baik dalam menjaga kualitas buah cabai merah selama penyimpanan.

Kata kunci: cabai merah, *coating*, konsentrasi, minyak serai wangi, pati singkong

ABSRACT

EFFECT OF CASSAVA STARCH COATING WITH THE ADDITION OF CITRONELLA OIL ON THE QUALITY OF RED CHILI PEPPERS DURING STORAGE

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Red chili pepper (*Capsicum annuum* L.) is non-climacteric fruits, however after harvest the fruit continues to carry out metabolic processes including respiration and transpiration during storage, which can lead to a decline in fruit quality. One method to prevent quality degradation in red chili peppers during storage is by applying a coating made from cassava starch (*Manihot esculenta* Crantz) with the addition of citronella oil. This study aimed to determine the effect of cassava starch coating with the addition of citronella oil on the quality of red chili peppers (*Capsicum annuum* L) during storage. The research was conducted at the Production Laboratory of the Faculty of Agriculture, Siliwangi University. The study used a Completely Randomized Design (CRD) consisting of five treatments and replicated four times. The concentration of cassava starch with the addition of citronella oil is: A (control), B (3% + 0,2% oil), C (3% + 0,4%), D (5% + 0,2%), and E (5% + 0,4%). The results showed that the cassava starch coating treatment with the addition of citronella oil had an effect on weight loss on days 5 and 7, damage intensity on days 7 and 9, freshness level, and consumer acceptance/preference. The coating concentration of cassava starch with the addition of citronella oil at treatment C (3% + 0,4%) was the most effective in maintaining the quality of red chili pepper during storage.

Keywords: red chili pepper, coating, concentration, citronella oil, cassava starch