ABSTRAK

PENGARUH KOMBINASI KONSENTRASI *COATING* PATI SINGKONG (*Manihot esculenta*) DENGAN PENAMBAHAN MINYAK SERAI WANGI TERHADAP KUALITAS BUAH TOMAT (*Lycopersicum esculentum* Mill.) SELAMA PENYIMPANAN

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Buah tomat termasuk kedalam buah klimaterik, ditandai dengan kenaikan respirasi yang tinggi dan mendadak (*respiration rush*) dan produksi etilen seiring dengan kematangan. Karena tingginya kandungan air pada buah tomat yaitu sebesar 93% dapat mempercepat proses transpirasi dan respirasi buah, sehingga menyebabkan buah mudah rusak. Salah satu cara untuk mencegah terjadinya penurunan kualitas buah tomat selama penyimpanan yaitu dengan perlakuan kombinasi konsentrasi *coating* menggunakan pati singkong dengan penambahan minyak serai wangi. Penelitian ini bertujuan untuk mengetahui kualitas buah tomat yang diberi *coating* pati singkong dengan penambahan minyak serai wangi pada kombinasi konsentrasi yang berbeda. Penelitian ini dilaksanakan di Laboratorium Produksi Fakultas Pertanian Universitas Siliwangi. Penelitian ini menggunakan metode Rancangan Acak Lengkap (RAL) yang terdiri dari lima perlakuan dan diulang sebanyak lima 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 kombinasi konsentrasi *coating* pati singkong dengan penambahan minyak serai wangi berpengaruh terhadap susut bobot, persentase kerusakan, tingkat kesegaran, tekstur dan tingkat kesukaan. Konsentrasi *coating* pati singkong 3% + minyak serai wangi 0,4% merupakan konsentrasi paling baik dalam menjaga kualitas buah tomat.

Kata kunci : *coating*, minyak serai wangi, pascapanen, pati singkong, tomat

ABSTRACT

THE EFFECT OF THE COMBINATION OF CASSAVA STARCH (*Manihot esculenta*) COATING CONCENTRATION WITH THE ADDITION OF CITRONELLA OIL ON THE QUALITY OF TOMATOES (*Lycopersicum esculentum* Mill.) DURING STORAGE

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Tomatoes are climacteric fruits, characterized by a high and sudden increase in respiration (respiration rush) and ethylene production along with ripeness. Because the high water content in tomatoes, which is 93%, can accelerate the process of transpiration and respiration of the fruit, causing the fruit to be easily damaged. One way to prevent the decline in the quality of tomatoes during storage is by treating a combination of coating concentrations using cassava starch with the addition of citronella oil. This study aims to determine the quality of tomatoes coated with cassava starch with the addition of citronella oil at different concentration combinations. This study was conducted at the Production Laboratory of the Faculty of Agriculture, Siliwangi University. This study used a Completely Randomized Design (CRD) method consisting of five treatments and repeated five times. The concentrations of cassava starch with the addition of citronella oil tested were A (control), B (3% + 0.2%), C (3% + 0.4%), D (5% + 0.2%), E (5% + 0.4%). The results showed that the combination of cassava starch coating concentration with the addition of citronella oil affected weight loss, percentage of damage, freshness level, texture, and preference level. The concentration of 3% cassava starch coating + 0.4% citronella oil was the best concentration in maintaining the quality of tomatoes.

Keywords: coating, citronella oil, cassava starch, postharvest, tomato