

ABSTRACT

EFFECT OF COCONUT WOOD-VINEGAR CONCENTRATION AS A NATURAL PRESERVATIVE ON QUALITY OF POST-HARVEST LETTUCE (*Lactuca sativa* L.)

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Post-harvest damage to vegetables reaches 25 to 28%, generally vegetables rot quickly because of their high water content. This study aimed to test the treatment of coconut shell wood vinegar concentration on the quality of bokor lettuce (*Lactuca sativa* L.), which to obtain the most appropriate concentration used as a natural preservative for bokor lettuce post-harvest. The wood vinegar concentration treatments tested consisted of 0%, 2%, 4%, 6% and 8%. This experiment used an experimental method with a Completely Randomized Design (CRD) with 5 treatments and 5 replications so that there were 25 experimental plots. The main parameters observed included: weight loss, texture, taste and color of post-harvest lettuce. The results showed that a concentration of 2% coconut shell wood vinegar was able to maintain a weight loss of 16.1%, which was the lowest compared to other treatments. While the wood vinegar concentration treatment affect to decrease the texture, taste and color of post-harvest lettuce.

Keywords: Lettuce, natural preservative, post-harvest, weight loss, wood vinega