

INTISARI

Penelitian ini bertujuan untuk mendapatkan jenis dan konsentrasi minyak atsiri yang tepat untuk menghambat mikroorganisme pada proses pencucian buah Jambu air varietas Dalhari. Penelitian telah dilakukan di Laboratorium Pasca Panen Universitas Muhammadiyah Yogyakarta dari bulan Oktober hingga November 2018. Metode penelitian yang digunakan adalah metode eksperimental yang disusun dalam Rancangan Acak Lengkap faktor tunggal berbagai macam minyak atsiri dengan 7 perlakuan. Pengamatan yang dilakukan berupa susut bobot, kekerasan, pH, total asam totiasi, total padatan terlarut dan uji mikroorganisme buah jambu setiap tiga hari sekali selama 15 hari penyimpanan. Hasil penelitian menunjukkan bahwa Perlakuan minyak atsiri sirih 0,1 % dan lemon 0,8 % merupakan perlakuan terbaik dalam menghambat pertumbuhan mikroorganisme, mencegah kenaikan susut bobot dan mempertahankan kekerasan pada buah jambu air varietas Dalhari.

Kata kunci: Pencucian buah, minyak atsiri, jambu air Dalhari, antimikroorganisme.

ABSTRACT

This study aimed to determine the right type and concentration of essential oils to inhibit microorganisms in the washing treatment on Java-apple fruit Dalhari variety. Research was conducted at the Post Harvest Laboratory of Muhammadiyah University of Yogyakarta from October to November 2018. The research method used was an experimental method arranged in a single-factor Complete Randomized Design (CRD) of various kinds of essential oils with 7 treatments. Observations made during the study were weight loss, texture, pH, total acid totalation, total dissolved solids and testing of Java-apple fruit microorganisms every three days for 15 days of storage. The results showed that the treatment of 0.1 % betel essential oil and lemon 0.8% is the best treatment in inhibiting the growth of microorganisms, preventing the increase in weight loss and maintaining hardness in Java-apple Dalhari variety.

Keywords: Fruit washing, essential oil, Java-apple Dalhari Variety, antimicroorganisms.