

INTISARI

Beberapa metode dilakukan untuk menghambat *browning* dengan menambahkan berbagai bahan anti-browning seperti Natrium bisulfit dan l-arginin. Penelitian ini telah dilaksanakan di Laboratorium Pascapanen Universitas Muhammadiyah Yogyakarta pada bulan September 2018. Penelitian ini bertujuan untuk mengetahui pengaruh pemberian berbagai *anti-browning* dalam mempertahankan umur simpan dan kualitas *fresh cut* buah apel Manalagi. Penelitian dilakukan dengan rancangan percobaan faktor tunggal yang disusun dalam Rancangan Acak Lengkap (RAL) dengan 3 ulangan. Percobaan yang dilakukan terdiri dari Natrium bisulfit 50 ppm, 100 ppm, 150 ppm, l-arginin 50 mM, 100 mM, 150 mM yang disusun dalam 6 perlakuan dan sebagai pembanding yaitu perlakuan tanpa perendaman. Hasil penelitian menunjukkan bahwa perendaman natrium bisulfit 50 ppm dan l-arginin 50 mM mampu mempertahankan kualitas dan umur simpan *fresh cut* buah apel Manalagi selama 9 hari penyimpanan.

Kata kunci: *Fresh cut* Apel Manalagi; *Browning*; Natrium bisulfit; l-arginin.

ABSTRACT

Several methods were used to inhibit browning by adding various anti-browning ingredients such as Sodium bisulfite and l-arginine. This research was carried out at the Laboratory of Postharvest Technology, Universitas Muhammadiyah Yogyakarta in September 2018. This study aimed to determine the effect of various anti-browning in maintaining the shelf life and quality of fresh cut Manalagi apples. The study was conducted with a single factor trial design arranged in a Completely Randomized Design (CRD) with 3 replications. The experiment consisted of 50 ppm, 100 ppm, 150 ppm Sodium bisulfite, 50 mM, 100 mM, 150 mM l-arginine, which was arranged in 6 treatments and as a comparison, without immersion treatment. The results showed that the immersion of 50 ppm sodium bisulfite and 50 mM l-arginine were able to maintain the quality and shelf life of fresh cut Manalagi apples for 9 days of storage.

Keywords: Manalagi-apple Fresh-cut; Browning; Sodium Bisulfite