INTISARI

Pemberian $CaCl_2$ dan *edible coating* alginat diketahui dapat mempertahankan kualitas buah, sehingga dapat memperpanjang umur simpan buah potong segar. Penelitian ini telah dilaksanakan di Laboratorium Pascapananen Universitas Muhammadiyah Yogyakarta pada bulan Mei 2019. Penelitian ini bertujuan untuk mengetahui pengaruh dan konsentrasi terbaik antara *edible coating* alginat dan $CaCl_2$ pada buah pepaya California potong segar. Penelitian ini dilaksanakan dalam Rancangan Acak Lengkap (RAL) dengan rancangan percobaan faktorial yakni faktor konsentrasi $CaCl_2$ yang terdiridari 3 aras dan konsentrasi alginat 2 aras dalam 6 perlakuan. Faktor pertama yaitu Alginat 0% dan Alginat 2%, kemudia faktor kedua yaitu $CaCl_2$ 0%, $CaCl_2$ 3% dan $CaCl_2$ 6%. Hasil penelitian menunjukkan, pemberian *edible coating* kombinasi alginat dan $CaCl_2$ hanya berpengaruh terhadap pengamatan total padatan terlarut *fresh cut* buah pepaya California dan pemberian masing-masing alginat, $CaCl_2$ 3% dan $CaCl_2$ 6% dapat memperpanjang umur simpan *freshcut* buah pepaya California hingga hari ke 10.

Kata Kunci : *Edible coating* alginat, $CaCl_2$, *fresh cut*, pepaya California,

ABSTRACT

The additioned of $CaCl_2$ and edible coating alginate is known to maintained the quality of the fruit, so it could extend the shelf life of fresh cut fruit. This research has been carried out in Laboratory of Postharvest Technology Faculty of Agriculture Universitas Muhammadiyah Yogyakarta in May 2019. This study purpose to determine the optimum effect and concentration between edible coating alginat and $CaCl_2$ on fresh cut California papaya. This research was carried out in Completely Randomized Design (CRD) with factorial experimental design, such as the factor of $CaCl_2$ concentration consisting of 3 levels and 2 levels of alginate concentration in 6 treatments. The first factor is alginate 0% and alginate 2%, then the second factor is $CaCl_2$ 0% , $CaCl_2$ 3% and $CaCl_2$ 6%. The results showed that the additions of a combination alginate and $CaCl_2$ edible coatings only affcted he observation of total dissolved solids of fresh cut California papaya and the additions of each alginate, $CaCl_2$, 3% $CaCl_2$ and 6% $CaCl_2$ could extend the shelf life of fresh cut California papaya until the 10^{th} day.

Key Word : Alginate edible coating, $CaCl_2$, fresh cut, California papaya