

**Karakteristik Fisiko-Kimia Edamame (*Glycine max L.Merill*) Hasil
Pengolahan Minimal Ozon**

Dibimbing oleh : Dr. Silvia Oktavia Nur Yudiastuti, S.TP,MTP

Ega Nuraini Fauziah

Program studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian

ABSTRAK

Edamamame (*Glycine max L Merill*) is a green soybean with a larger shape than yellow soybean. In general, post-harvest handling that is usually done is the washing process using tap water or chlorine. However, most chemical pesticides are non-biodegradable and will persist in the environment and accumulate biologically in the adipose tissue of living organisms. Therefore it is necessary to do post-harvest handling that can reduce microorganisms and chemical residues. Proper post-harvest handling that needs to be done is the ozonation process. This study aims to improve the quality of edamame and be able to increase the value of the product and can compare edamame before and after minimal ozone treatment. Based on the color test data with hunter color, the chlorophyll test and sensory test did not give a significant effect. The longer the contact time and ozone time, the higher the ozone concentration and vitamin C levels. Meanwhile, the pesticide residue value after minimal ozone treatment has decreased. Proximate analysis revealed that there was no significant difference between frozen edamame and edamame with minimal ozone treatment.

Keywords: Ozone, edamame, chlorophyll, color, sensory, pesticide, vitamin C, proximate