

Pengaruh Waktu dan Konsentrasi Ozon Terhadap Residu Pestisida dan Umur Simpan Buah Melon *Fresh-Cut* dengan Metode *Ozonated Water*
Effect of Time and Ozone Concentration on Pesticide Residue and Shelf Life of Fresh-Cut Melon with Ozonated Water Method

Pembimbing (1 orang)
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ABSTRAK

This study aims to (1) determine the effect of time and ozone concentration on the mankozeb residue of fresh-cut melon. (2) provide good handling in terms of quality on fresh-cut melons using the ozonated water method. (3) knowing the types of microbes present in fresh-cut melons. The research methodology uses multiple linear regression analysis with the help of minitab 2016 software with treatment at concentrations of ozone solution 1.6 ppm, 0.8 ppm, 0.4 ppm, immersion time of 10 minutes and 20 minutes, and storage period at room temperature for 3 days. and 5 days, with 3 replications. The parameters in this study were pesticide residue levels and microbial identification with 16S rRNA. The results showed that the use of ozonation at various ppm levels did not show significantly different results against Mankozeb residues, but significantly different from the control (without ozonation) and the results of microbial identification showed that the *Kocuria rhizophila* strain (gram positive) strongly dominated fresh-cut melons. due to mildew resistance of the active ingredient of the pesticide.

Kata kunci : Melon; ozonated water; fresh-cut; mankozeb residue; and identification of microbes with 16S rRNA