

PENGARUH TEKNIK DAN LAMA PENGERINGAN TERHADAP MUTU BENIH SEMANGKA SEEDLESS SE026 (*Citrullus vulgaris* L.) (*The Effect of Technique And Duration of Drying Toward Quality of Seedless Watermelon Seed SE026 (*Citrullus vulgaris* L.)* Supervised by : Netty Ermawati, SP. Ph.D., and Moh. Nurul Fauzi,

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ABSTRACT

*Watermelon (*Citrullus vulgaris* L.) is an interesting fruit because it has sweet taste and fresh. The water content of water melon up to 92%, carbohydrate of 7% and the other are vitamins. The effort to increase the production of water melon is by using qualified seed. Post-harvest handling is one of key to maintain the physical and physiological quality of seed. This research aims to determine the effect of technique and duration of drying toward quality of seedless watermelon seed SE026 (*Citrullus vulgaris* L.). This research was conducted in September to December 2018 in Klompangan Village, Ajung, Jember Regency and at Laboratory of PT. East West Seed Indonesia, Basuki Rahmat Street, Gg. SMP 8 No.19 Muktisari, Tegal Besar, Jember Regency. This research was applied Randomized Complete Block Design (RCBD) with 2 factors and 4 replications. The first factor was technique of drying consisted 2 levels, there were sun drying and blower. The second factor was duration of drying consisted 3 levels, there were 1 day (L1), 2 days (L2) and 3 days (L3) (for sun drying technique, one period counted from 7 o'clock to 9 o'clock, and blower counted for 24 hours). The parameters were water content, weight of 1000 seeds, viability, growth simultaneously, and growth speed. The result of this research shows that interaction between technique and duration of drying is significant on all parameters. The best interaction is T2L1 (blower drying technique for 24 hours).*

Key words : *Duration of Drying, Technique of Drying, Seedless Watermelon*