Efektivitas Perlakuan Ozon dan Suhu Penyimpanan dalam Mempertahankan Kualitas Tomat (*The Effectiveness of Ozone Treatment and Storage Temperature in Maintaining Tomato Quality*)
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ABSTRACT

This research aims to determine the effectiveness of sanitation treatment with ozone and storage temperature in maintaining the quality of color and texture of tomatoes. Test the colors using a smartphone app downloaded from the Play Store called Color Identification (version 46.1). Texture Test using a Digital Force Gauge (model AMF-500). The research method uses three-factor RAL, namely ozonation treatment and storage area with three repetitions. The ozonation treatment was without, 5, 10, and 15 minutes. The storage location is cold (4^o-8^o C) and room temperature (±28^o C). Observations were carried out every two days, including when the research started (day 0), 2, 4, 6, 8 and day 10. The variables observed were changes in the color and texture of tomatoes. Data analysis used Repeated Measurement ANOVA with a significance level of 0.05. Further testing uses the Duncan Multiple Range Test (DMRT). The data analysis process uses SPSS Statistics 21.0 software. The results of the color (RGB) and texture test research were only one that had a significant effect, namely the ozonation treatment with redness. This is due to damage to tomatoes by cold temperatures at 5^{o}C which is too cold to cause cold damage; Room temperature causes the respiration rate to be quite high; and buying tomatoes with a motorbike and plastic bags causes tomatoes to bump and pile up.

Keywords*: Ozone, Storage, Temperature and Tomatoes*