Pengaruh Suhu Ruang Dan Periode Simpan Terhadap Laju Deteriorasi Benih Bayam (*Amaranthus sp*). *The effect of room temperature and Period of the Storage about rate Deteriorasi The spinach seed (Amaranthus sp).* ***Advisor : Ir. Mochamat Bintoro, MP, and Dwi Rahmawati, SP, MP***.

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ABSTRACT

Efforts made for the availability of spinach seed can be fulfilled is how to kept storage in the right way. This research aims to knowed the interaction between the room temperature with a storage of spinach seed (Amarathus sp) to the deterioration. This research was carried out on May until December 2016 at PT. EAST WEST SEED, Jember. This research was used Complate Rendomize Design Factorial with two factors and three replication. The first factor was temperature storage (low temperature and fluctuating temperature). The second factor was a period of stored (0, 20, 40, 60, 80, 100, 120, 140, 160, 180 days). The results showed the spinach seed was stored on the low temperature has seed germination 86,99%, simultanely growth 86,3%, moisture content 8,16% and germination rate 27,85%/etmal. Seedling dry weight that was stored during the 100 day is 0,63 mg. Moisture content of spinach seed was stored for 120 days was 8,16 %. Seed germination and simultanely growth of spinach seed that was stored during the 60 days respectively, 87,78% and 87,22 %. Germination rate of spinach seed was stored during 80 days was 27,85%/etmal. Interactions between room temperature and storage has highly significant to moisture content of spinach seed stored at the low temperature for 120 days was 8,16 %, while germination rate of spinach seed stored at the low temperature for 160 days was 27,85 %.

Keywords *: the temperature of the storage, period of storage, rate deteriorasi, spinach.*