

Perbedaan Jenis Kemasan Dan Lama Penyimpanan Terhadap Sifat Fisik dan Kimia Cabai Merah Besar (*Capsicum Annum. L*) Dehidrasi, (The Difference Of Packaging Type And Storage Long Toward The Character Physical and Chemistry Of Big Red Chili (*Capsicum Annum. L*) dehydration

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ABSTRACT

The Research with the differences of packaging type and storage long has done with objective of knowing the influence differences of packaging type and storage long toward the character physical and chemistry of big red chili dehydration. This research using Rancangan Acak Lengkap Faktorial (RALF) which consist of 2 factor. First factor is treatment of packaging type (A) consist of 2 standard, namely (A1) LDPE plastic and (A2) aluminum foil. Second factor namely long storage (B) consist of 4 standard, namely (B1) 2 week, (B2) 4 week, (B3) 14 week and (B4) 16 week. The research of results show that combination type of packaging and storage long influencial on the water level, rehydration ratio and color but just while in other parameters there is no influence. Packaging type impact on the water level, water activity, vitamin c, rehydration ratio and color (a^*) dan (L^*). The Storage long influencial water level, water activity, vitamin c, ratio rehydration and color (a^*) dan (L^*). From research differences in the packaging of type and storage long big red chili dehydration get treatment of packaging type aluminium foil and storage long 2 week as the best treatment combination.

Keywords: Big Red Chili, packaging type, storage long