

Influence of Natural Preservatives Clove Powder (Syzygium aromaticum) and Cinnamon Powder (Cinnamomum sp.) to the shelf life Of Sweet Bread

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ABSTRACT

*The research of Influence of Natural Preservative Clove Powder (Syzygium aromaticum) and Cinnamon Powder (Cinnamomum sp.) to the shelf life of sweet bread has been implemented with the aim to assess the effect of the use of cloves and cinnamon as a natural preservative for shelf life of sweet bread. The research was conducted in the Unit of Baking and Pastry SIP and Food Analysis Laboratory Polytechnic of Jember from the 1st month until the 3rd month. This study used a completely randomized design Factorial (RALF) consisting of two factors with two replications. The first factor were 5 levels, while the second factor were 4 levels. The first factor was the kind of preservative (P): P1: Controls, P2: calcium propionate, P3: Cloves Powder 0.5%, P4: Cinnamon Powder 0.5%, P5 : combination of cloves powder and cinnamon powder 0.5%. The second factor was the period of storage (S): S1: 6 days, S2: 8 days, S3: 10 days, S4: 12 days. The results showed that the addition of natural preservatives highly significant (**) to the shelf life of sweet bread. Sweet bread with a clove powder treatment and combination of cloves and cinnamon powder produces a maximum shelf of life compared to the control treatment of bun, calcium propionate and cinnamon powder.*

Keywords : Sweet bread , Clove Powder , Cinnamon Powder , Shelf of life.