

RINGKASAN

Buah pepaya merupakan salah satu buah yang mengandung vitamin dan banyak disukai oleh masyarakat Indonesia sebagai buah segar. Tujuan penelitian ini adalah (1) Mengkaji pengaruh pemberian CaCl_2 dan perendaman air hangat terhadap daya simpan buah pepaya, (2) Mengetahui kadar CaCl_2 yang tepat untuk penyimpanan buah pepaya.

Penelitian dilaksanakan di Laboratorium Agronomi dan Hortikultura Fakultas Pertanian Universitas Jenderal Sudirman Purwokerto. Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok Lengkap (RAKL), yang terdiri atas 2 faktor yaitu kadar larutan CaCl_2 (0 %, 4% dan 8 %) dan perendaman air hangat (kontrol, 25 °C dan 50 °C) sehingga terdapat 9 perlakuan dengan 3 ulangan. Perlakuan tersebut yaitu kontrol, larutan CaCl_2 dan air hangat. Variabel yang diamati meliputi: total padatan terlarut, bobot buah, indeks warna kulit buah, indeks kelunakan buah, indeks kematangan buah, dan kerusakan buah.

Hasil penelitian menunjukkan bahwa pemberian CaCl_2 mampu mempertahankan bobot buah dan dapat menghambat proses pematangan buah pepaya. Hasil terbaik yaitu kadar CaCl_2 4 % dengan bobot 73,386 g. Perendaman buah dengan air hangat tidak memberikan pengaruh pada semua variabel pengukuran. Perendaman dengan kadar CaCl_2 8 % dengan air hangat bersuhu 25°C mampu mempertahankan warna kulit buah.

Kata kunci : Buah pepaya, CaCl_2 dan air hangat

SUMMARY

Papaya fruit is a fruit that contains vitamins and much liked by the people of Indonesia as fresh fruits. The purpose of this study were (1) the study of the CaCl₂ effect and immersion in warm water papaya storage ability, (2) determine the appropriate level for storage CaCl₂ fruit of papaya.

Research at the Laboratory of Agronomy and Horticulture Faculty of Agriculture, Sudirman Purwokerto General University. The experimental device used was a complete randomized block device (RAKL), which consists of two factors: the CaCl₂ solution level (0%, 4% and 8%) and the immersion of the warm water (control, 0 ° C and 50 ° C), so that there are 9 treatments with 3 replications. One such treatment is control, CaCl₂ solution and warm water. Observed variables include: total dissolved solids, fruit weight, fruit skin color index, fruit index of sweetness, fruit maturity index, and fruit damage.

The results showed that the administration of CaCl₂ capable of supporting the weight of the fruit, and can inhibit the maturation process of papaya fruit. The best results are CaCl₂ content of 4% by weight of 73.386 g. Soaking the fruit with luke warm water does not give effect to all measuring variables. Soak with a CaCl₂ content of 8% with the warm water temperature of 25 ° C able to maintain the skin color of the fruit.

Key words : Papaya, CaCl₂ and Warm water