

RINGKASAN

Nanas merupakan salah satu buah non klimaterik yang sangat potensial untuk dikembangkan, tetapi buah nanas termasuk *perishable commodities*, artinya komoditi yang mudah mengalami kerusakan. Salah satu penanganan yang dapat diterapkan untuk mengatasi masalah tersebut adalah pelilinan buah nanas dan membiarkan tangkai buah pada saat pemanenan. Penelitian ini bertujuan untuk: (1) mengetahui pengaruh panjang tangkai sisa terhadap perubahan kualitas nanas madu selama penyimpanan suhu ruang (2) mengetahui pengaruh pelapisan emulsi lilin lebah terhadap perubahan kualitas nanas madu selama penyimpanan suhu ruang (3) mengetahui pengaruh kombinasi panjang tangkai sisa dengan pelapisan emulsi lilin lebah terhadap perubahan kualitas nanas madu selama penyimpanan suhu ruang.

Penelitian ini menggunakan Rancangan Acak Lengkap (RAL). Faktor yang diteliti meliputi panjang tangkai sisa (P) yang terdiri dari panjang tangkai sisa 0cm (P1), 5cm (P2), dan 10cm (P3); serta konsentrasi emulsi lilin lebah yang terdiri dari konsentrasi emulsi lilin lebah 6% (L1), 9% (L2), dan 12% (L3). Variabel yang diamati terdiri dari susut bobot, kekerasan, warna, kadar air, vitamin c dan pH. Data dianalisis menggunakan uji ANOVA dan uji lanjut regresi linier sederhana. Penentuan perlakuan terbaik menggunakan metode indeks efektivitas.

Hasil penelitian menunjukkan bahwa penambahan panjang tangkai sisa buah nanas lebih menurunkan kadar nilai pH, nilai b^* dan nilai L^* namun meningkatkan kadar vitamin C selama penyimpanan. Peningkatan konsentrasi emulsi lilin lebah menurunkan pH, kadar air dan warna kekuningan namun meningkatkan kadar vitamin C dan nilai warna b^* selama penyimpanan. Kombinasi perlakuan terbaik yaitu perlakuan dengan panjang tangkai 10 cm dan emulsi lilin lebah 6% (P3L1). Karakteristik kombinasinya sebagai berikut: kadar air 84,403%; vitamin C 2,277 mg/100g; pH 4,40; susut bobot 2,909%; tingkat kekerasan buah 0,4078N; nilai L^* 16,620; nilai a^* -11,344; nilai b^* 9,170.

SUMMARY

Pineapple is one of non-climacteric fruits that potential to developed, however pineapple is a perishable commodity, which means it is easy to get damaged. One treatments that can be applied to overcome this problem is waxing of pineapple and left the stalk on fruit the time of harvest. This research aimed to: (1) assess effect of stem length on pineapple quality changes during storage at room temperature (2) assess effect of wax emulsion coating on pineapple quality changes during storage at room temperature (3) assess combination effect of wax emulsion and skin length on pineapple quality changes during storage at room temperature.

This research using a Complete Randomized Design (CRD). The factors examined covered; the length of the residual stalk 0cm (P1), 5cm (P2), and 10cm (P3); wax emulsion concentrations of; 6% (L1), 9% (L2) and 12% (L3). The variables examined consists of; weight loss, texture, color, moisture content, vitamin C, and pH. Data analyzed using ANOVA and a simple linear regression test. The best treatment was determined using index effectivity method.

Results of the study established that the addition length of the remaining pineapple stalks decreased the pH value, b value and L* value; but increases vitamin C levels during storage. Increasing of wax emulsion concentration decrease pH, moisture content, and yellowish-color; but increases vitamin C and b* value during storage. The best treatment combination is treatment of pineapple with 10 cm stalk length and 6% wax emulsion (P3L1). The combination has characteristics of; moisture content of 84,403%, vitamin C of 2,277 mg/100g; pH of 4,40; weight loss of 2,909 %; texture of 0,4078N; L* level of 16,620; a* level of -11,344; b* level of 9,170.*