

RINGKASAN

Buah jeruk merupakan salah satu komoditas pertanian yang banyak dibudidayakan oleh petani Indonesia. Ketersediaan varietas unggul baik mutu maupun produktivitas yang sesuai konsumen menjadi mutlak yang harus dipenuhi, salah satunya Jeruk Keprok Garut yang dibudidayakan di Kabupaten Garut, Jawa Barat. Selama penyimpanan, buah jeruk mengalami perubahan sifat pada kualitas mutu buah yang dapat disebabkan faktor fisik, kimia, dan biologis. Perlu penanganan pascapanen yang tepat untuk mempertahankan dan meningkatkan kualitas maupun kuantitas produksi jeruk, salah satu caranya adalah pelilinan. Penelitian ini bertujuan untuk 1) mengetahui pengaruh metode pelilinan terhadap perubahan mutu jeruk keprok Garut selama penyimpanan, 2) mengetahui pengaruh konsentrasi lilin terhadap perubahan mutu jeruk keprok Garut selama penyimpanan, 3) mengetahui dan menentukan interaksi metode pelilinan dan konsentrasi lilin yang menghasilkan perubahan mutu jeruk keprok Garut paling kecil selama penyimpanan.

Penelitian ini merupakan penelitian eksperimental Rancangan Acak Kelompok dengan 2 faktor, yaitu metode aplikasi pelilinan dan konsentrasi lilin. Penelitian diawali dengan membuat emulsi lilin lebah dengan konsentrasi 6%, 9%, dan 12%. Emulsi lilin tersebut diaplikasikan pada jeruk Kerpek Garut dengan metode pencelupan dan metode penyemprotan. Jeruk disimpan selama 21 hari dengan 5 kali pengamatan, yaitu hari ke 1, 6, 11, 16, dan 21 setelah pelilinan. Variabel yang diamati adalah variabel fisik, yaitu susut bobot dengan pengamatan yang dilakukan dari jeruk yang sama. Variabel kimia, seperti kadar air, kadar vitamin C, total asam tertitrasi, total padatan terlarut, sampel diuji dari jeruk yang berbeda setiap titik pengamatan. Variabel sensori meliputi warna kulit, tekstur, aroma, rasa (tingkat keasaman), dan kesukaan.

Hasil penelitian menunjukkan metode pelilinan berbeda nyata pada total asam tertitrasi. Sedangkan konsentrasi emulsi lilin lebah berpengaruh nyata terhadap kadar air, kadar vitamin C dan total asam tertitrasi. Interaksi antara kedua faktor tersebut tidak berpengaruh nyata.

SUMMARY

Oranges fruit is the one of the agricultural commodities that are widely cultivated by Indonesian farmers. The availability of superior varieties, both quality and productivity that is suitable for consumers, is an absolute must, one of which is the Garut Tangerine which is cultivated in Garut Regency, West Java. During storage, oranges fruits experience changes in the nature of the quality of the fruit which can be caused by physical, chemical and biological factors. It needs proper post-harvest handling to maintain and improve the quality and quantity of citrus production, one way is waxing methods. The objectives of the research are 1) Find out the effect of different the waxing method on changes the quality of Garut tangerines during storage, 2) Find out the effect of different beeswax concentration on changes the quality of Garut tangerines during storage, 3) Find out and determine the interaction between the waxing method and the beeswax concentration which results smallest changes in the quality of Garut tangerines during storage.

This research is an experimental research with a Randomized Block Design (RBD) with two factors involve waxing methods and beeswax concentration. This research started with made beeswax emulsion with concentrations 6%, 9%, and 12%. The emulsions was applied to Garut tangerine with dipping method and spray method. Oranges were stored for 21 days with 5 observations, namely the 1st, 6th, 11st, 16th, and 21st days after waxing. The observed variable were physical variable namely weight loss with observations made from the same oranges. Chemical variables such as water content, vitamin C, total acid titrated, and total dissolved solids, samples were tested from different oranges at each observation point. Sensory variables include orange peel color, texture, aroma, taste (level of acidity) and preferences.

The results showed that waxing methods significantly affected total acid titrated. While the concentration of beeswax emulsion significantly affected water content, vitamin C and affected total acid titrated. Interactions between the two factors not significant effect.