

INTISARI

Penelitian ini telah dilaksanakan di Laboratorium Pascapanen, Fakultas Pertanian, Universitas Muhammadiyah Yogyakarta selama empat minggu. Penelitian ini bertujuan untuk mendapatkan konsentrasi sari belimbing wuluh dan sakarin yang tepat untuk memperpanjang umur simpan bunga krisan potong.

Penelitian ini disusun dalam Rancangan Acak Lengkap (RAL) dengan metode faktorial. Faktor pertama terdiri dari 4 aras, yaitu sari belimbing wuluh 0 % , 10 % , 20 % dan 30 % . Faktor kedua terdiri dari 4 aras, yaitu sakarin 0 g/l , 2,5 g/l , 5 g/l dan 7,5 g/l . Sehingga diperoleh 16 perlakuan dengan 3 ulangan. Parameter yang diamati yaitu pH larutan, larutan terserap, jumlah total mikroba, busuk batang dan pencoklatan, diameter bunga dan persentase kerontokan bunga. Data pengamatan dianalisis menggunakan sidik ragam dengan taraf $\alpha = 5 \%$, apabila ada beda nyata antar perlakuan dilakukan uji lanjut menggunakan *Duncan Multiple Range Test* (DMRT) pada taraf $\alpha = 5 \%$.

Hasil penelitian menunjukkan bahwa penambahan sari belimbing wuluh dan sakarin belum dapat memperpanjang umur simpan bunga krisan, konsentrasi sari belimbing wuluh 0 % dan sakarin 0 gram/liter (tanpa perlakuan) merupakan konsentrasi yang tepat untuk memperpanjang umur simpan bunga krisan potong.

Kata kunci : Bunga Krisan, Umur Simpan, *Averrhoa bilimbi*, Sakarin

ABSTRACT

This research has been conducted in Postharvest Laboratory, Faculty of Agriculture, Universitas Muhammadiyah Yogyakarta for four weeks. This research was conducted with the aim to get the right concentration of extract bilimbi fruit and saccharin to prolong the vase life of the chrysanthemum cut flowers.

This research is arranged in Completely Randomized Design (RAL) with factorial method. The first factor consists of 4 levels, extract bilimbi fruit 0% , 10% , 20% and 30% . The second factor consists of 4 levels, saccharin 0 gr/l , 2,5 gr/l , 5 gr/l and 7,5 gr/l . So obtained 16 treatments with 3 replications. Parameters observed were pH of solution, absorbed solution, total microbial count, stem rot and browning, flower diameter and percentage of flower loss. The observational data were analyzed using variance with $\alpha = 5\%$, if there was any real difference between treatments, continued test using Duncan Multiple Range Test (DMRT) at $\alpha = 5\%$.

The results showed that the The addition of bilimbi fruit and saccharine has not been able to extend the shelf life of chrysanthemum flowers, extract bilimbi fruit 0% and 0 gram / liter saccharin (without treatment) is the right concentration to prolong the shelf life of chrysanthemum flower.

Keywords: Chrysanthemum flower, Shelf Life, Averrhoa bilimbi, Saccharin