

INTISARI

Penelitian yang berjudul Pengaruh *Blanching* Terhadap Kualitas Cabai Merah (*Capsicum annum*, L) ini bertujuan mengetahui pengaruh *blanching* terhadap kualitas dan kesegaran buah cabai merah (*Capsicum annum*, L). Dengan perlakuan *water blanching* dan *steam blanching*. Penelitian ini dilakukan pada bulan Maret 2017 di Laboratorium Pasca Panen Fakultas Pertanian UMY.

Penelitian ini dilakukan menggunakan Rancangan Acak Lengkap (RAL) faktor tunggal dengan 6 perlakuan, P₁ = *water blanching* suhu 45⁰C dengan waktu 3 menit (30 cabai merah), P₂ = *water blanching* suhu 50⁰C dengan waktu 4 menit (30 cabai merah), P₃ = *water blanching* suhu 55⁰C dengan waktu 5 menit (30 cabai merah), P₄ = *steam blanching* suhu 45⁰C dengan waktu 3 menit (30 cabai merah), P₅ = *steam blanching* suhu 50⁰C dengan waktu 4 menit (30 cabai merah), P₆ = *steam blanching* suhu 55⁰C dengan waktu 5 menit (30 cabai merah) dan semua perlakuan diulang tiga kali.

Hasil menunjukkan bahwa *blanching* tidak berpengaruh terhadap kualitas cabai merah.

Kata kunci : *water blanching*, *steam blanching*, kualitas dan cabai merah.

ABSTRACT

*The research entitled **Blanching Effect on Quality of Red Chilli (Capsicum annum, L)** aims to know the effect of blanching on the quality and freshness of red chili (Capsicum annum, L). With water blanching and steam blanching treatment. This research was conducted in March 2017 at Post Harvest Laboratory of Faculty of Agriculture UMY.*

This research was conducted using completely Randomized Complete Random (RAL) design with 6 treatments, P1 = water blanching temperature 40⁰C with time of 3 minutes (30 red chili), P2 = water blanching temperature 50⁰C with time 4 minutes (30 red peppers), P3 = water blanching temperature 55⁰C with time 5 minutes (30 red peppers), P4 = steam blanching temperature 45⁰C with time 3 minutes (30 hot peppers), P5 = steam blanching temperature 50⁰C with time 4 minutes (30 red peppers), P6 = steam blanching a temperature of 55⁰C with a time of 5 minutes (30 red peppers) and all treatments repeated three times.

The results show that blanching does not effect the quality of red chilli.

Keywords: water blanching, steam blanching, quality and red chilli.