

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh pemberian minyak atsiri daun sirih dan minyak atsiri lemon sebagai antimikroba pada *fresh cut* Apel Manalagi, dan mengetahui pengaruh pemberian *edible coating* CMC dan minyak atsiri daun sirih dan minyak atsiri lemon pada kualitas dan umur simpan *fresh cut* Apel Manalagi.

Penelitian menggunakan metode eksperimental yang diatur dalam Rancangan Acak Lengkap (RAL) dengan rancangan percobaan faktor ganda. Penelitian ini dilakukan dengan Aplikasi *edible coating* CMC berantimikroba pada buah *fresh cut* Apel Manalagi. Penelitian ini dilakukan di Laboratorium Pascapanen Universitas Muhammadiyah Yogyakarta selama 2 minggu. Parameter yang diamati susut bobot, uji kekerasan, total padatan terlarut, total asam tertitrasi, gula reduksi, uji organoleptik dan uji mikrobio.

Hasil menunjukkan penambahan minyak atsiri belum dapat menghambat browning pada *fresh-cut* apel, namun penambahan minyak atsiri mampu menghambat pertumbuhan mikrobial dan memperpanjang umur simpan *fresh-cut* apel manalagi hingga hari ke-9.

Kata kunci : *Edible coating*, CMC, *Fresh cut*, Minyak atsiri.

ABSTRACT

The research aimed to find out the influence of essential oil betel leaves and essential oil lemon antibacterial on fresh cut Apple Manalagi, and to find out the influence of the edible coating CMC and essential oil betel leaves and essential oil lemon on the quality and shelf-life of fresh cut Apple Manalagi.

The research was conducted using experimental method which organized in Random Complete Plan (RCP) with factorial experimental plan. The study was conducted with edible coating application of antibacteria CMC on the fresh cut Apple Manalagi. The study was conducted in the Postharvest Laboratory Universitas Muhammadiyah Yogyakarta for two weeks. The parameter being observed were the fruit hardness test, total soluble solids, titratable acidity, reducing sugar test, organoleptic test, and microbiological test.

Results showing the addition of volatile oil did not able to pretend fresh-cut browning on apple, however the addition of volatile oil capable of inhibiting the growth and extend the life of microbes on fresh-cut manalagi apple until nine days.

Keyword : *Edible coating , CMC, Fresh cut, Essential oils.*