

ABSTRACT

Sugar apple fruit var Sinyonya is local fruits origin from Gunungkidul Regency, DIY. Sugar apple has short shelf life, consequently it has low marketing. The research aims to know harvest optimum and to choose concentration $KMnO_4$ as absorber etilen to storage sugar apple fruit var Sinyonya.

Research was held with experiment methods in completely randomized design (CRD) with 2 factors. The first factor is harvest time, which is harvesting in 132 days and 140 days after the flowers appear. The second factor is the concentration of $KMnO_4$, consisting of 0,1%, 0,15% and without $KMnO_4$. The parameters observed weight loss, firmness, soluble solids content, titratable acidity, reducing sugar, organoleptic characteristics. Data were analyzed using ANOVA test and continued with Duncan's Multiple Range Test Test at test level 5%, whereas for data organoleptic results analyzed descriptively.

Harvesting at 132 days after the flowers appear is a optimal harvest for sugar apple fruit var Sinyonya compared harvesting at 140 days after flowers appear. The use of potassium permanganate ($KMnO_4$) with a concentration of 0,1%, 0,15% has no different results with without $KMnO_4$ for extending the shelf life sugar apple fruit var Sinyonya.

Keywords : Sugar apple fruit var Sinyonya, Harvesting, $KMnO_4$, Storage