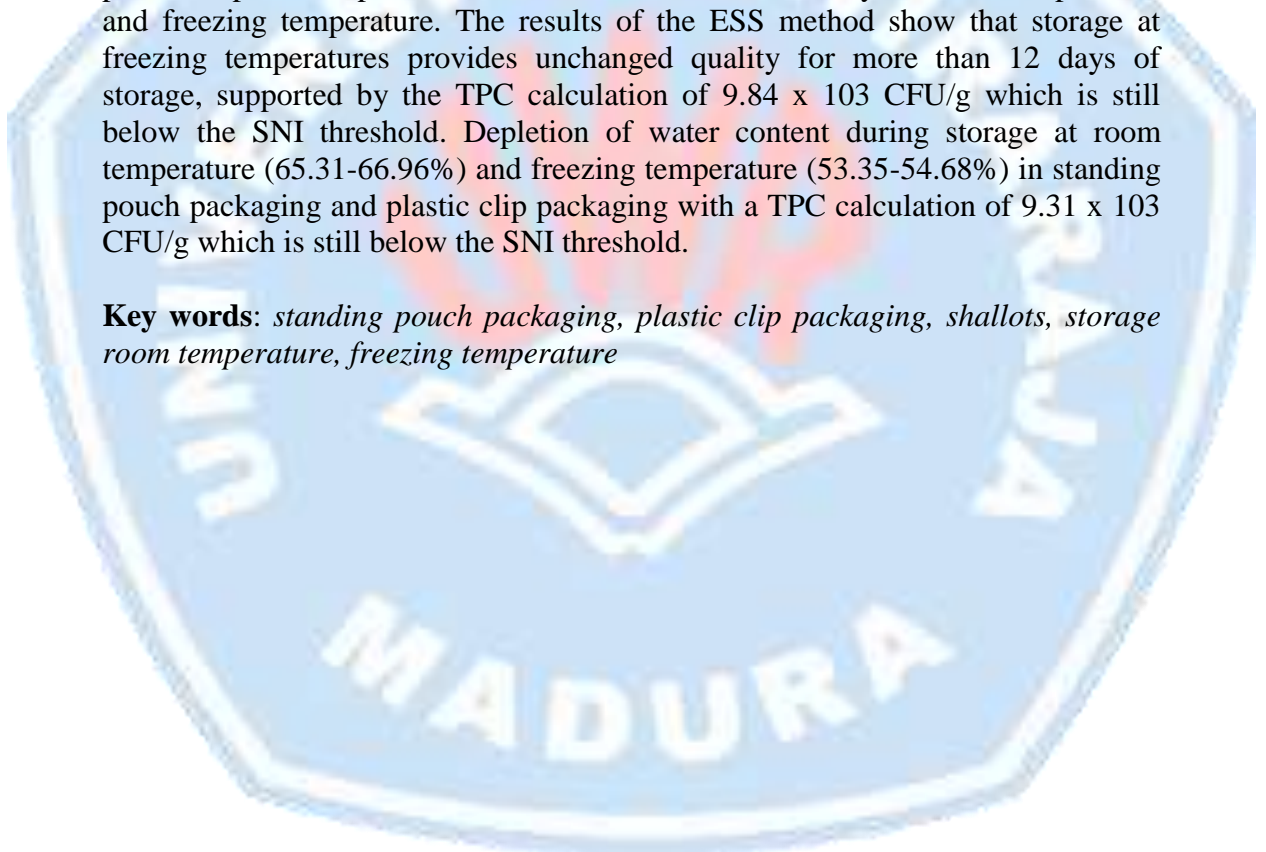


ABSTRACT

The Effect of Packaging Variations and Storage Temperature on Rubaru Varieties of Shallot Paste. Nova Sutrisno, 719320024; 2023: page; Agricultural Product Technology Study Program, Faculty of Agriculture, Wiraraja University.

One of the most popular alternatives to processed shallots is shallot paste. Part of it is an intermediate product, presenting the core seasoning of natural and ready-to-use shallots. This research aims to determine the suitability of quality shallot paste in standing pouch and plastic clip packaging for freezing and room temperature storage through Proximate tests, Total Plate Count (TPC), and Organoleptic tests. Content calculation and product analysis. In the preliminary test, the Extended Storage Studies (ESS) Method was used to determine the feasibility of shelf life. The research method used was standing pouches of onion paste and plastic clips which were stored for 0, 4, 8, 12 days at room temperature and freezing temperature. The results of the ESS method show that storage at freezing temperatures provides unchanged quality for more than 12 days of storage, supported by the TPC calculation of 9.84×10^3 CFU/g which is still below the SNI threshold. Depletion of water content during storage at room temperature (65.31-66.96%) and freezing temperature (53.35-54.68%) in standing pouch packaging and plastic clip packaging with a TPC calculation of 9.31×10^3 CFU/g which is still below the SNI threshold.

Key words: *standing pouch packaging, plastic clip packaging, shallots, storage room temperature, freezing temperature*



ABSTRAK

Pengaruh Variasi Kemasan Dan Suhu Penyimpanan Terhadap Pasta Bawang Merah Varietas Rubaru. Nova Sutrisno, 719320024; 2023: halaman; Program Studi Teknologi Hasil Pertanian Fakultas Pertanian Universitas Wiraraja.

Salah satu alternatif olahan bawang merah yang paling populer adalah pasta bawang merah. Bagian dari merupakan produk antara, menyajikan bumbu inti dari bawang merah alami dan siap pakai. Penelitian ini bertujuan untuk mendapatkan kelayakan pasta bawang merah berkualitas dalam kemasan standing pouch dan plastik klip untuk pembekuan dan penyimpanan suhu ruang melalui uji Proksimat, Total Plate Count (TPC), dan uji Organoleptik Perhitungan konten dan analisis produk. Dalam tes pendahuluan, Extended Metode Storage Studies (ESS) digunakan untuk mengetahui kelayakan umur simpan. Metode penelitian yang digunakan adalah bawang pasta kantong berdiri/standing pouch dan plastik klip yang disimpan selama 0, 4, 8, 12 hari suhu kamar dan suhu beku. Hasil metode ESS menunjukkan hal itu penyimpanan dengan suhu beku memberikan kualitas yang tidak berubah hingga penyimpanan lebih dari 12 hari, didukung dengan perhitungan TPC $9,84 \times 10^3$ CFU/g yang masih dibawah ambang batas SNI. Penipisan kadar air selama penyimpanan suhu ruangan (65,31-66,96%) dan suhu beku (53,35-54,68%) dalam kemasan standing pouch dan kemasan plastik klip perhitungan TPC $9,31 \times 10^3$ CFU/g yang masih dibawah ambang batas SNI.

Kata kunci: kemasan standing pouch, kemasan plastik klip, bawang merah, suhu ruang penyimpanan, suhu beku