

# KARAKTERISTIK PEMERAMAN BUAH MANGGA (*Mangifera indica* L.) DENGAN VARIASI BAHAN PEMICU ETILEN

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## ABSTRAK

Tujuan penelitian ini adalah mempelajari karakteristik pemeraman buah mangga menggunakan karbid, daun gamal dan daun mimba pada berbagai variasi lama pemeraman. Metode yang digunakan yaitu metode eksperimental dengan model Rancangan Acak Lengkap (RAL). Parameter yang diukur antara lain suhu, kelembaban udara, susut bobot, kadar air, total padatan terlarut, kekerasan, dan warna. Hasil penelitian menunjukkan bahwa pemeraman buah mangga menggunakan bahan alami selama tiga hari menunjukkan perubahan karakteristik buah mangga seperti pada kekerasan, susut bobot, kadar air, total padatan terlarut, dan warna. Hasil analisa ANOVA menunjukkan hasil yang tidak terlalu signifikan untuk seluruh parameter pada perlakuan karbid, daun mimba dan daun gamal seperti kadar air, total padatan terlarut, kekerasan, dan warna buah baik warna kulit maupun warna daging. Lama pemeraman berpengaruh signifikan terhadap susut bobot dan total padatan terlarut (TPT), dimana nilai sigifikansi untuk susut bobot 0,022 ( $<0,05$ ), total padatan terlarut 0,023 ( $<0,05$ ). Untuk parameter lain seperti kadar air berpengaruh signifikan terhadap perlakuan dan lama pemeraman sebesar 0,018 ( $<0,05$ ), Sedangkan kekerasan dan warna tidak berpengaruh signifikan dimana nilai signifikansinya  $>0,05$ .

**Kata kunci:** etilen, karakteristik, mangga, pemeraman

# CHARACTERISTICS OF MANGOES (*Mangifera indica* L.) RIPENING OF VARIATIONS OF ETHYLENE TRIGGER NATURAL

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## ABSTRACT

The purpose of this study was to study the ripening characteristics of mangoes using carbides, gamal leaves, and neem leaves in various variations in ripening duration. The method used was an experimental method with a completely randomized design (CRD) model. The parameters measured include temperature, humidity, weight loss, moisture content, total dissolved solids, hardness, and color. The results showed that ripening of mangoes using natural ingredients for three days showed changes in the characteristics of mangoes such as hardness, weight loss, water content, total dissolved solids, and color. The ANOVA analysis showed no significant results for all parameters in the treatment of carbide, neem leaves and gamal leaves such as water content, total dissolved solids, hardness, and fruit color both skin color and flesh color. Curing time has a significant effect on weight loss and total dissolved solids (TPT), where the significance value for weight loss was 0.022 ( $< 0.05$ ), total dissolved solids was 0.023 ( $< 0.05$ ). For other parameters such as water content, significant effect on treatment and duration of curing was 0.018 ( $< 0.05$ ), while hardness and color have no significant effect showed by significance value that was higher than 0.05 ( $> 0.05$ ).

**Keywords:** ethylene, characteristic, mangoes, ripening