

**ANALISIS KINETIKA BERBAGAI SUHU PENYIMPANAN *PUREE* CABAI
MENGUNAKAN PLASTIK PP (*POLYPROPYLENE*)**

***Kinetic Analysis of Various Temperature Storage of Chili Puree
using PP (Polypropylene) Plastic***

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ABSTRACT

One type of chili is chilli puree, which is chili which is blended using a blender or the like. This research aims to study the kinetics analysis of chilli puree at various storage temperatures using PP (Polypropylene) plastic packaging. In this study the packaging process was carried out using PP (Polypropylene) plastic and stored at 10°C, 29°C, and 40°C temperature variations. Parameters measured include water content, total dissolved solids, pH, color, and microbial contamination. The measurement results obtained were the average water level of chilli puree by 80%, the total average dissolved solids ranged from 8-9%, the degree of acidity (pH) was 4 (acid), the color showed red purple. The calculation results show that the coefficient of determination in the prediction and observation for the chilli puree water content at various storage temperature variations ranges from 0.2744 to 0.7509. While the total dissolved solids ranged from 0.0293 to 0.874 and the colors ranged from 0.5474 to 0.9007.

Keywords: *water content, chilli puree, storage, color*

ABSTRAK

Salah satu jenis olahan cabai, yaitu *puree cabai*, adalah cabai yang dihaluskan menggunakan blender atau sejenisnya. Penelitian ini bertujuan untuk mempelajari analisis kinetika *puree* cabe pada berbagai suhu penyimpanan menggunakan kemasan plastik PP (*Polypropylene*). Pada penelitian ini dilakukan proses pengemasan menggunakan plastik PP (*Polypropylene*) dan disimpan pada variasi suhu 10°C, 29°C, dan 40°C. Parameter yang dikur antara lain kadar air, total padatan terlarut, pH, warna, dan cemaran mikroba (kapang). Hasil pengukuran yang diperoleh yaitu rerata kadar air *puree* cabe sebesar 80 %, total padatan terlarut rerata berkisar 8-9 %, derajat keasaman (pH) sebesar 4 (asam), pada bagian warna menunjukkan *red purple*. Hasil perhitungan menunjukkan bahwa koefisien determinasi pada prediksi dan observasi untuk kadar air *puree* cabai pada berbagai variasi suhu penyimpanan berkisar 0,2744 – 0,7509. Sementara pada total padatan terlarut berkisar 0,0293 – 0,874 dan pada warna berkisar antara 0,5474 – 0,9007.

Kata kunci: kadar air, *puree* cabai, penyimpanan, warna