

ABSTRACT

ESTIMATION SHELF LIFE OF FOOD MIXED (BMC) FROM FLOUR BREADFRUIT (*Artocarpus communis*) AND BENGUK BEAN FLOUR (*Mucuna pruriens L.*) GERMINATION METHOD TO ACCELERATION IN POLYETHYLENE PLASTIC PACKAGING

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Foods products must have the proper treatment that does not degrade the quality and nutritional quality of the product. Wet or dry food types have differences in terms of product shelf life. Dried food products such as mixed (BMC) needs to apply the method of determination of shelf life. The purpose of this study to determine the shelf life of packaged BMC with polyethylene plastic packaging. Research compiled by the descriptive method using three treatments and two replications, namely at a temperature of 30 ° C, 40 ° C and 50 ° C which are stored for 28 days in the incubator. Parameters to determine the shelf life of BMC is the water content, free fatty acid (FFA), powdery scent, the scent of porridge, flour color, pulp color and flavor porridge. Then do the testing proximate levels on day 28. The result obtained were used to estimate the shelf life of the software Microsoft Excel and the Arrhenius model of accelerated methods of analysis. The results showed that the determination of shelf life of BMC from breadfruit flour and nuts are packed with surly germination polyethylene types of HDPE plastic

packaging 0.03 mm thick 0.1 ml μ/cm^2 permeability values at room temperature
25°C for 319,2 days.

Key words: breadfruit flour, benguk bean flour germination, shelf life