

**THE EFFECT OF EDIBLE COATING FROM CARRAGEENAN ON  
VARIETIES OF SWEET SEEDLESS GUAVA (*Psidium guajava L*)  
DURING STORAGE**

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**ABSTRACT**

The aim of this research was to find out the effect of the combination of carrageenan and glycerol concentration in making edible coating. And the changes of physical and chemical content on sweet seedless guava during storage. This research was used Factorial of Design Experimental (RAL Factorial). The first factor is composed of 5 levels, the of carrageenan are 1; 1,5; 2; 2,5; and 3%(gram/ml). For the second factor is composed of 2 levels, those are 1 and 2% (ml/ml) glycerol. The result of this research showed that the fruit of control would have increasing of lose weight, vitamin C, Soluble Solid Contain (SSC), and can be decreasing of the total acid, and the hardness level of fruit than of edible coating. Based on the analysis of variance (Anova) knowed that the combination treatments on making edible coating significant the parameters of weight lose, total acid, hardness level and CSS during storage. Concentration of combination treatments significant the parameters on the 6<sup>th</sup> day of storage on sweet seedless guava. The best treatment is the edible coating that applied to the guava crystals for 18 day with carrageenan concertration of 3% and 2% glycerol, with physical and chemical analysis result are 37.08% weight lose, total acid content of 0.31% and 1.24 N hardness.

Keywords: sweet seedless guava, edible coating, carrageenan, glycerol.