

**APPLICATION OF CHITOSAN COATING TO EXTEND
SHELF LIFE BANANA FRUIT (*Musa paradisiaca* L.)
cv. RAJA SERAI DAN RAJA SUSU**

By

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ABSTRACT

The aims of this research were to study the effect of chitosan coating with different concentration for quality and shelf life, and to study the best concentration of chitosan coating that can produce the lowest rate of weight lost, firmness and total soluble solid for raja serai and raja susu banana. This research included two researches, they were the research for raja serai banana and raja susu banana. The treatment of this research was concentration of chitosan coating 0 % (K0), 1% (K1), 2% (K2), 3% (K3) dan 4% (K4) with 3 replications. Data was analyzed descriptively.

The result of this research showed that chitosan coating was affected the rate of weight lost, firmness, total soluble acid and ascorbic acid. Concentration 3% of chitosan coating could extend shelf life raja serai banana until 12 days and maintain quality of it with slope of rate in weight lost 1,274%/day, slope of rate in fruit firmness 4,975mm/50g/10seconds/day and slope of rate in total soluble acid 0,214°Brix/day. Concentration 4% of chitosan coating could extend shelf life raja

susu banana until 12 days and maintain quality of it with slope of rate in weight lost 1,976%/day, slope of rate in fruit firmness 6,731mm/50g/10detik/day and slope of rate in total soluble acid 0,402°Brix/day.

Key words: chitosan coating, raja serai banana, raja susu banana

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