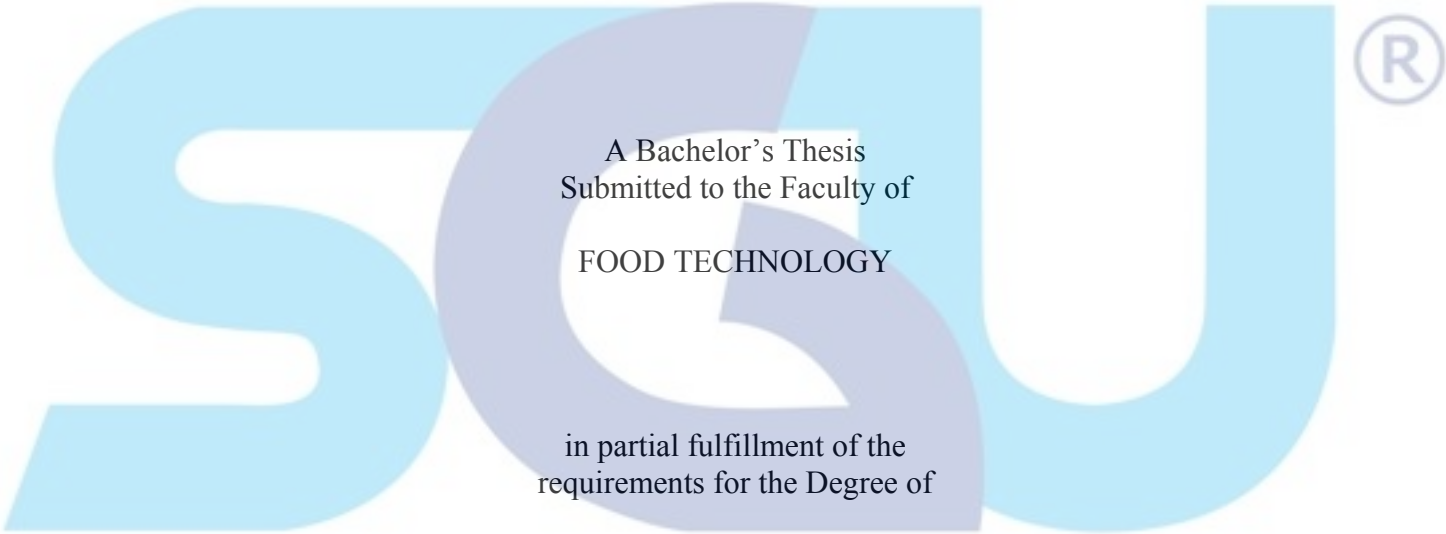


**STORAGE OF MIXED CUT FRESH FRUITS
IN MODIFIED ATMOSPHERE PACKAGING**

By

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A Bachelor's Thesis
Submitted to the Faculty of
FOOD TECHNOLOGY

in partial fulfillment of the
requirements for the Degree of

BACHELOR OF SCIENCES
WITH A MAJOR IN FOOD TECHNOLOGY

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Revision after Thesis Defense on 22 January 2009

July 2008

STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, not material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT**STORAGE OF MIXED CUT FRESH FRUITS
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The objectives of this study was to determine the atmosphere composition and temperature along with packaging film used for mixed cut fresh fruits (papaya, pineapple, and grapefruit) stored in modified atmosphere packaging (MAP). The effect of temperature to respiration rate was investigated. Five different atmospheric compositions were treated to mixed cut fresh fruits (papaya, pineapple, and grapefruit) stored in various temperatures, which were 5°C, 10°C, and at 25°C. The results indicated that storing mixed cut fresh fruits (papaya, pineapple, and grapefruit) under MAP using stretch film at 5°C prolonged the shelf life of the product until 6 days. The product were clearly visible inside the MAP with no water condensation under the packaging film surface, and had the biggest L* value (lightness) with better hardness for grapefruit. For further study, it was suggested that observation should be made for active MAP in comparison to passive MAP.

DEDICATION

I dedicate this thesis to my parents for their continuing love and support.



ACKNOWLEDGMENTS

Firstly, the author wishes to say her deepest thanks to the One and Only God. Without his support and bless, this thesis could not be finished.

Then, it is with gratitude that the author also acknowledges the contributions of the other people and institution, such as:

1. Prof. Dr. Hadi K. Purwadaria, as the main advisor, and Dr.rer.nat. Filiana Santoso as co-advisor which had given a lot of recommendations, directions, and guides to the author during this research and in writing the thesis.
2. Food and Agricultural Product Processing Engineering Laboratory in Department of Agricultural Engineering, Bogor Institute of Agriculture because of its kindness for allowing the author to use the laboratory for the research.
3. Ir. Sapto Hartoyo, M.Sc., and Sri Andiani as my parents for their supports, times, and loves spared for the author during this research.
4. Mr. Sulyaden, which had helped and assisted the author in the Laboratory of Post-harvest and Food Handling Technology.
5. My Swiss German University colleague, Christina Samosir and all Bogor Institute of Agriculture students in the laboratory for their cooperation and consideration. Moreover, the panelists, which had done Hedonic test, and my driver.

The author realized that this thesis is only a small part of knowledge in this world that still should be learned, revised, and improved. In the end, the author hopes this thesis would give benefits for all people who need it.

Tangerang, 2008

Author

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