

ABSTRAK

Buah salak bali (*Salacca zalacca* var. *Amboenensis*) merupakan salah satu tanaman buah yang disukai dan mempunyai prospek baik untuk diusahakan. serta hasil produksi buah salak sangat banyak maka selain buahnya yang langsung dimakan buah salak juga dapat diolah menjadi beberapa olahan makanan. Penelitian ini yang berjudul “ Identifikasi kualitas dan bobot masa simpan beberapa buah jenis salak bali (*Salacca zalacca* var. *Amboenensis*)” dilaksanakan di pusat pengembangan salak di Desa Sibetan, Kabupaten Karangasem, Bali. Penelitian ini dilaksanakan mulai dari 20 September sampai 15 November 2021. Penelitian ini bertujuan untuk Mengidentifikasi kualitas dan masa simpan buah beberapa jenis salak bali yang ada di Sibetan Karangasem. Serta Mendapatkan jenis salak bali yang memiliki kualitas dan bobot masa simpan buah salak terbaik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dan Rancangan Acak Kelompok (RAK) dengan menggunakan 8 perlakuan yang diulang 4 kali sehingga mendapatkan 32 perlakuan, hasil Identifikasi kualitas dan bobot masa simpan buah salak memberikan pengaruh sangat nyata terhadap jumlah buah pertandan, berat buah perbuah, bobot masa simpan, dan berpengaruh nyata terhadap berat buah pertandan, tebal daging buah dan memberikan kadar asam dalam tingkat sedang, TPT (total padatan terlarut) dalam tingkat rendah, dan kadar vitamin c dalam tingkat tinggi. Dan buah salak yang memiliki kualitas dan bobot masa simpan terbaik adalah salak gula pasir dengan masa bobot 48.75 g, dan dengan kualitas kadar asam salak gula pasir dengan nilai 18.3 pH, TPT (total padatan terlarut) dengan nilai 0,34, dan kadar vitamin c dengan nilai 199.61 mg.

Kata Kunci : Kualitas, bobot masa simpan dan buah salak.

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ABSTRACT

Bali salak fruit (*Salacca zalacca* var. *Amboenensis*) is one of the preferred fruit plants and has good prospects for cultivation. and the production of salak fruit is very large, so in addition to the fruit that is directly eaten, salak fruit can also be processed into several processed foods. This study, entitled "Identification of the quality and shelf-life of several types of salak Bali (*Salacca zalacca* var. *Amboenensis*)" was carried out at the center of salak development in Sibetan Village, Karangasem Regency, Bali. This research was carried out from 20 September to 15 November 2021. This study aimed to identify the quality and shelf life of several types of Balinese salak in Sibetan Karangasem. And get the type of salak bali which has the best quality and weight of the shelf life of salak fruit. This study used a completely randomized design (CRD) and randomized block design (RAK) using 8 treatments which were repeated 4 times so as to get 32 treatments, the results of the identification of the quality and weight of the shelf life of salak fruit gave a very significant effect on the number of bunches of fruit, fruit weight, shelf life weight, and had an effect on significantly on the weight of the bunch, the thickness of the flesh and the level of acidity in the medium, the low level of TPT (total dissolved solids), and the high level of vitamin C. And the salak fruit that has the best quality and shelf-life weight is sugar salak with a mass of 48.75 g, and the quality of salak acid content of granulated sugar with a value of 18.3 pH, TPT (total dissolved solids) with a value of 0.34, and vitamin C content with a value of 199.61 mg.

Kata kunci : Quality, shelf life weight and salak fruit

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