

**PRODUKSI COATING ANTIMIKROBA BERBASIS LILIN ALAMI DAN KOMPOSIT PATI DENGAN SENYAWA ANTIMIKROBA EKSTRAK LIMBAH DAUN TEMBAKAU UNTUK PENANGANAN PASCAPANEN BUAH DAN SAYURAN**

<b>Title</b>	PRODUKSI COATING ANTIMIKROBA BERBASIS LILIN ALAMI DAN KOMPOSIT PATI DENGAN SENYAWA ANTIMIKROBA EKSTRAK LIMBAH DAUN TEMBAKAU UNTUK PENANGANAN PASCAPANEN BUAH DAN SAYURAN
<b>Author Order</b>	of
<b>Accreditation</b>	
<b>Abstract</b>	<p>The extraction of tobacco leaf into antimicrobial coating can be used as solving fruits and vegetables postharvest. The products based on beeswax and starch by using the compound of the waste extraction of tobacco leaf for the coating of fruits and vegetables. The research used experimental method with Randomized Block Design. In the first step, the studies were: the coating, the extract of waste tobacco leaf. The treated variables were the activated antibacterial study; antifungal and the characteristics of physicochemical include pH and viscosity. The best trial in the first step is applied in the second steps, the applying of coating formula of antimicrobial on fruits and vegetables is implied in the factors: kind of fruits and vegetables, such as: Strawberry (E1), tomato (E2), red pepper (E3), and the storage of the fruits and vegetables: 0 day (L0), 1 day (L1), 2 days (L2), 3 days (L3). The treated variables were weight of sample which is determined by chemical quality involving water content, sugar content in the fruits (bricks), vitamin C content; and the quality of sensory that is the trial of colour, texture, and freshly product. The result of research is shown that the characteristic of physicochemical in waste tobacco leaf can be used as antimicrobial substance at antimicrobial coating formula with 25.85% containment of powder and 10.54% containment of extraction, the best characteristic of physicochemical in antimicrobial coating is the formula that is made from starch added by 6 % the extraction of antimicrobial of waste tobacco, the best characteristic of antimicrobial coating is inhibited by microbe which is damaged into fruits and vegetables which is obstructed into <i>Pseudomonas aeruginosa</i> on average inhabitation zone 15.43mm, and into <i>Rhizopus</i> sp. On average inhabitation zone 15.65 mm and the application of Coating formula using starch and the waste extract of tobacco leaf 6% on fruits and vegetables resulted the best quality product than coating (control). Coating added by the waste tobacco leaf will keep out from weight decrease, and keep water content and also vitamin C of the product.</p>
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