

RINGKASAN

Pengemasan merupakan proses melindungi produk menggunakan bahan kemasan untuk menjaga kualitas dan memperpanjang umur simpan selama penyimpanan. Pada produk pangan, pengemasan berfungsi untuk melindungi produk dari kerusakan fisik, kehilangan kadar air, kontaminasi mikroorganisme, serta pengaruh lingkungan seperti udara, cahaya, dan kelembapan. Pengemasan berperan penting untuk mempertahankan kesegaran, warna, tekstur, dan kadar air sehingga mutu produk tetap terjaga selama masa penyimpanan. Penelitian ini bertujuan untuk menganalisis pengaruh jenis kemasan terhadap kualitas fisik jamur kuping (*Auricularia auricula-judae*) selama penyimpanan suhu rendah. Jenis kemasan yang digunakan meliputi plastik wrap dengan styrofoam, plastik PE (*Polyethylene*), dan plastik PP (*Polypropylene*). Parameter yang diamati yaitu warna (L^* , a^* , b^*), tekstur, susut bobot selama 7 hari penyimpanan pada suhu 5–10°C serta kadar air awal penyimpanan. Penelitian menggunakan metode Rancangan Acak Lengkap (RAL) dengan tiga perlakuan dan tiga kali ulangan. Data dianalisis menggunakan ANOVA Single Factor untuk mengetahui pengaruh perlakuan terhadap kualitas jamur kuping.

Hasil penelitian menunjukkan bahwa seluruh jenis kemasan mengalami penurunan kualitas fisik selama penyimpanan, ditandai dengan perubahan warna menjadi lebih gelap, perubahan tekstur, meningkatnya susut bobot, dan perubahan kadar air. Kemasan plastik PE cenderung memberikan hasil terbaik dalam mempertahankan kualitas jamur kuping karena mampu menjaga kelembapan, menekan susut bobot, serta mempertahankan warna dan tekstur lebih stabil dibandingkan kemasan lainnya. Berdasarkan hasil uji ANOVA, sebagian parameter menunjukkan bahwa perbedaan jenis kemasan memberikan pengaruh yang signifikan secara statistik ($p > 0,05$). Dengan demikian, plastik PE direkomendasikan sebagai kemasan terbaik untuk penyimpanan jamur kuping pada suhu rendah.

Kata Kunci : Jamur Kuping, Kemasan, Kualitas, Penyimpanan.

SUMMARY

*Packaging is the process of protecting a product using packaging materials to maintain quality and extend shelf life during storage. For food products, packaging serves to protect the product from physical damage, moisture loss, microbial contamination, and environmental influences such as air, light, and humidity. Packaging plays a crucial role in maintaining freshness, color, texture, and moisture content, thus maintaining product quality throughout storage. This study aims to analyze the effect of packaging type on the physical quality of wood ear mushrooms (*Auricularia auricula-judae*) during low-temperature storage. The packaging types used included plastic wrap with Styrofoam, PE (Polyethylene), and PP (Polypropylene). The observed parameters were color (L^* , a^* , b^*), texture, weight loss during 7 days of storage at 5–10°C, and initial water content. The study used a Completely Randomized Design (CRD) method with three treatments and three replications. Data were analyzed using Single Factor ANOVA to determine the effect of treatment on the quality of the wood ear mushroom.*

The results showed that all types of packaging experienced a decline in physical quality during storage, characterized by a change in color to a darker color, changes in texture, increased weight loss, and changes in water content. PE plastic packaging tends to provide the best results in maintaining the quality of wood ear mushrooms because it is able to maintain moisture, suppress weight loss, and maintain color and texture more stable than other packaging. Based on the results of the ANOVA test, some parameters showed that differences in packaging types had a statistically significant effect ($p > 0.05$). Thus, PE plastic is recommended as the best packaging for storing wood ear mushrooms at low temperatures.

Keywords: *Packaging, Quality, Storage, Wood Ear Mushrooms.*