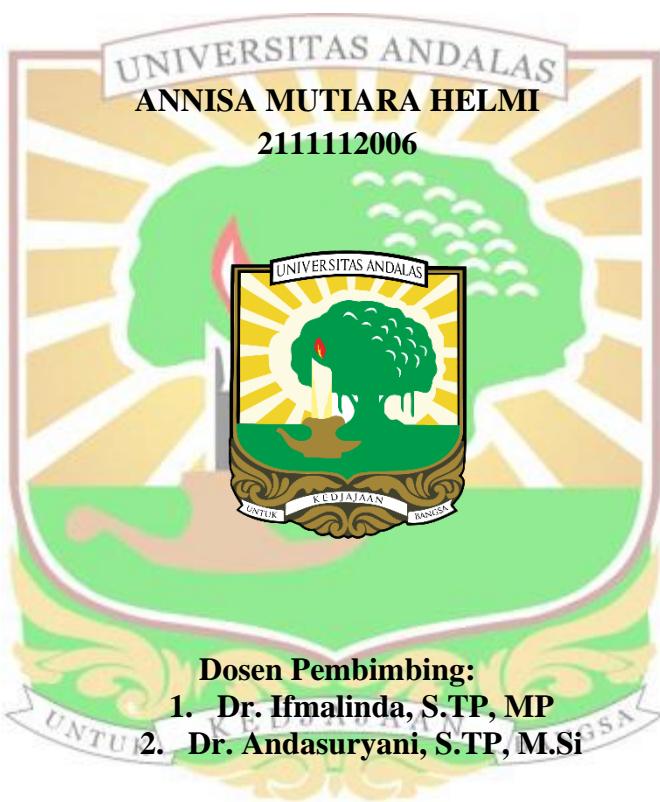


**ANALISIS PENGARUH DAUN GAMAL (*Gliricida sepium*) DAN DAUN PISANG PADA PROSES PERCEPATAN PEMATANGAN TERHADAP MUTU BUAH PISANG CAVENDISH (*Musa acuminata* Cavendish)**



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**FAKULTAS TEKNOLOGI PERTANIAN  
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# **ANALISIS PENGARUH DAUN GAMAL (*Gliricida sepium*) DAN DAUN PISANG PADA PROSES PERCEPATAN PEMATANGAN TERHADAP MUTU BUAH PISANG *CAVENDISH* (*Musa acuminata* Cavendish)**

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## **ABSTRAK**

Pisang *Cavendish* memiliki potensi yang besar dan banyak dibudidayakan serta dikonsumsi oleh masyarakat, baik yang diolah maupun mentah. Pisang yang baik adalah pisang yang matang saat masih berada di pohon, akan tetapi banyak para petani melakukan pemotongan pada saat buah pisang tersebut masih belum matang. Buah yang sudah dipanen akan matang tanpa pemeraman dengan kematangan yang tidak seragam dan warna yang dihasilkan tidak menarik, maka dari itu dilakukan pemeraman. Bahan pemeram yang digunakan yaitu daun gamal dan daun pisang karena mengandung etilen yang berfungsi dalam proses pematangan buah dan bebas dari bahan kimia. Tujuan dari Penelitian ini untuk menentukan dan menganalisis jenis bahan pemeram terbaik terhadap mutu buah Pisang *Cavendish* (*Musa acuminata* Cavendish). Metode yang digunakan adalah metode eksperimen Rancangan Acak Lengkap 1 faktor yaitu jenis bahan pemeram yang terdiri dari daun gamal dan daun pisang. Rasio daun gamal yang digunakan 30%, 40%, dan 50%, sedangkan rasio daun pisang yaitu 30%, 40%, dan 50%. Berdasarkan hasil penelitian, bahan pemeram berpengaruh nyata terhadap mutu Pisang *Cavendish*. Rasio daun gamal 50% merupakan bahan pemeram terbaik terhadap mutu Pisang *Cavendish* dengan perolehan nilai susut bobot yaitu 1,035%, kekerasan 31,328 (N/cm<sup>2</sup>), total padatan terlarut 12,936°Brix, kadar air 71,674%, warna (*light*) 22,661, dan warna (*hue*) 37,934.

**Kata kunci:** Daun Gamal; Daun Pisang; Pemeraman; Pisang *Cavendish*

# ANALYSIS OF THE EFFECT OF GAMAL LEAVES (*Gliricida sepium*) AND BANANA LEAVES ON THE ACCELERATION PROCESS OF RIPPING ON THE QUALITY OF CAVENDISH BANANA FRUIT (*Musa acuminata Cavendish*)

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## ABSTRACT

Cavendish bananas have great potential and are widely cultivated and consumed by the community, both processed and raw. A good banana is a banana that is ripe while it is still on the tree, but many farmers pick the bananas when they are not ripe. The harvested fruit will ripen without ripening with uneven ripeness and the resulting color is not attractive, therefore ripening is carried out. The ripening materials used are gamal leaves and banana leaves because it contains ethylene which functions in the fruit ripening process and is free from chemicals. The purpose of this study was to determine and analyze the best type of ripening material for the quality of Cavendish Banana (*Musa acuminata Cavendish*). The method used was the Completely Randomized Design experimental method with 1 factor, namely the type of ripening material such as gamal leaves and banana leaves. The ratio of gamal leaves used was 30%, 40%, and 50%, while the ratio of banana leaves was 30%, 40%, and 50%. Based on the results of the study, the ripening material had a significant effect on the quality of Cavendish Bananas. The ratio of gamal leaves of 50% is the best ripening material for the quality of Cavendish Bananas with a weight loss value of 1.035%, hardness of 31.328 (N/cm<sup>2</sup>), total dissolved solids of 12.936°Brix, water content of 71.674%, color (light) of 22.661, and color (hue) of 37.934.

**Keywords:** Banana Leaves; Cavendish Banana; Gamal Leaves; Ripening