

ABSTRACT

The research was The Tested Changes of Characteristics Beet Tuber (Beta vulgaris L.) Flour Packed During Storage. The research objective was to examine changes in the characteristics of the tuber flour beet (Beta vulgaris L.) which is packed with various types of plastic packaging PP, LDPE and HDPE for storage in order to increase the shelf life and appeal (consumer acceptance).

The experimental design used in this study was a simple linear regression analysis. The design of this treatment consists of 3 (three) replications and 2 (two) variables, the independent variable X = storage time stored for 1 month and then observed every week and dependent variable Y = response value measured the water content (gravimetric) & starch content (luff's schoorl) are packaged in packaging types PP, LDPE and HDPE, to the best sample performed chemical analysis in the form of antioxidant activity (DPPH).

The best sample from the results of simple linear regression analysis was beet tuber flour was packed using HDPE plastic containers for storage of one month with a water content of 7.8%, 62.670% starch content and antioxidant activity test bit tuber flour has a stronger intensity as the IC_{50} value is 85.78212 ppm.