

## **ABSTRACT**

*The purpose of this research is to know the shelf life of silky pudding of Moringa oleifera and red rice water based on Arrhenius method with the purpose to calculate the shelf life of silky pudding of Moringa oleifera and red rice water based on Arrhenius method.*

*On a shelf life prediction of a product need to be done the testing parameters that affect the quality of the product before it is stored for a certain period. The parameters observed in the silky pudding of Moringa oleifera and red rice tajin water prior storage include amount of microorganisms method total plate count. The parameters analyzed starting early storage on hour 0.*

*Based on the results that the addition of Moringa oleifera and storage temperature varying influence the shelf life of silky pudding of Moringa oleifera and red rice water. Based on the calculation of shrimp saturation age of silky pudding of Moringa oleifera and red rice water with Arrhenius method of amount of microorganisms was 64 hours at a temperature of 17°C, 59 hours at a temperature of 27°C, and 55 hours at a temperature of 37°C.*

*Keywords: silky pudding, Moringa oleifera, red rice tajin water, shelf life, amount of microorganisms*