

ABSTRACT

The purpose of this research is to learn about correlation between concentration ascorbate acid and cold shock treatment that have result shelf-life of complementary foods of breast milk banana puree with the longest time

This research experiment design used simple linear regression. The factor used three different concentration of ascorbate acid with cold shock treatment and without treatment. Respond that been used is microbiologic respond to total microbes.

The result of this research showing that there is correlations between concentration ascorbate acid and cold shock treatment obtain coefficient value positive correlation which indicated the existence perfect linear correlation within the shelf-life of complementary foods of breast milk banana puree with addition concentrated ascorbate acid 0,2 mg and cold shock treatment, have shelf-life for 18 days.

Keyword : banana puree, shelf-life, ascorbate acid, cold shock, total microbes.