ABSTRACT

Shelf life information is one of the information that must be listed by producers on food packaging. The inclusion of shelf life information becomes very important as it relates to the safety of the food products and to avoid consumption when the product condition is unfit for consumption. The manufacturer’s obligation to include information on shelf life has been regulated by the government within UU No 18 in 2012 about food and PP No 69 in 1999 about food labels and advertisements, where every food industry must include expiration date (shelf life) on every food product packaging.

The purpose of this study is to know the shelf life of modified suweg flour biscuits, wheat flour, and mocaf flour and to know the appropriate type of packaging.

The research method consists of preliminary research and main research. The preliminary research undertaken is the manufacture and characterization of modified autoclaving-cooling cycle modified suweg. While the main research is the estimation of shelf life in the modified biscuit products of modified autoclaving-cooling cycle. Determination based on water content parameters, peroxide number and TPC. And different packaging are aluminum foil and metalized.

The result showed that suitable packaging for modified suweg biscuits was metalized packaging. Based on research of determination of shelf life by Arrhenius method with different storage temperature yielding modified suweg biscuits and biscuit blanco (without modified suweg flour) with different shelf life. So it can be concluded that shelf life is determined from the parameter of peroxide number for modified suweg biscuits at 15°C, 30°C and 45°C with metallized packing of 217 days, 172 days and 137 days While for biscuit blanco(without modified suweg flour) at 15°C, 30°C and 45°C with metalized packing respectively that is 333 days, 250 days and 192 days.

Keywords: Shelf Life, Modified Biscuit Suweg Autoclaving -Cooling Cycle, Aluminum Foil, Metalized, Water Content, Peroxides Number, TPC.