

The Effectivity of Lime Juice on the Cooked Rice's Shelf-Life

Authors : Novriyanti Lubis, Riska Prasetiawati, Nuriani Rahayu

Abstract : The effectivity of lime juice on the cooked rice's shelf-life was investigated. This research was proposed to get the optimal condition, such as concentration lime juice as the preservatives, and shelf-life cooked rice's container to store using rice warmer. The effectivity was analysed total colony bacteriology, and physically. The variation of lime juice's concentration that have been used were 0%, 0,46%, 0,93%, 1,40%, and 1,87%. The observation of cooked rice's quality was done every 12 hours, including colour, smell, flavour, and total colony every 24 hours. Based on the result of the research considered from the cooked rice's quality through observing the total of the colony bacteriology and physically, it showed the optimum concentrate which is effective preserve the cooked rise's level concentrate was 0.93%.

Keywords : bacteriology, cooked rice's, lime juice, preservative

Conference Title : ICFSN 2016 : International Conference on Food Security and Nutrition

Conference Location : Bali, Indonesia

Conference Dates : October 13-14, 2016