

ABSTRACT

(LITERATURE REVIEW)

PENGUNAAN KITOSAN SEBAGAI PENGAWET PADA MAKANAN

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Indonesia is a large shrimp exporting country. Shrimp that is exported is only in the form of meat, but the skin, head, and tail are disposed of as waste so that it has the potential to pollute the environment. The pollution occurred due to the lack of attention of the shrimp industry to the shrimp waste. Chitosan comes from the shells of crustaceans and is a derivative of a natural polymer, namely chitin, and serves to preserve food. Chitosan has their respective bacterial inhibitory power as a food preservative, depending on the concentration of the chitosan dissolving. Chitosan can extend the shelf life of a product such as food and beverages, so it can be used to preserve food and beverages. This study aims to determine the effectiveness of using chitosan as an edible coating to determine the shelf life of a food and beverage product using the TPC (Total Plate Count) test method. The design of this research is literature review. Researchers searched for manuscripts through official databases from library sources relevant to the research topic. The database used is Google Scholar. Research results can be made through textual presentations, tables, or graphs. Make it as clear as possible so that the reader or examiner can easily understand the results of the research. In this scientific paper (resume article), 5 official journals research and discuss the use of chitosan from shrimp shells as an edible coating to preserve food using the TPC test method. The conclusion that can be drawn is that chitosan is able to inhibit bacterial growth and extend the shelf life of food. The higher the concentration of chitosan, the better the results. Chitosan can inhibit the growth of bacteria and fungi in a food and beverage so that it does not quickly smell and rot when compared to without using chitosan preservative.