

**ABSTRACT**  
**(LITERATURE REVIEW)**

**THE EFFECT OF CHITOSAN ON THE REDUCTION OF TOTAL  
DISSOLVED SOLIDS IN FRUITS**

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*Some types of fruit have a relatively short shelf life. After harvesting, the fruits still carry out metabolic processes, which require energy obtained from food reserves. One of the methods used to inhibit metabolic processes in fruit is the use of coating materials.*

*The purpose of this study was to find out more about the effect of using chitosan as an edible coating on the reduction of Total Dissolved Solids in fruits and to find out how much chitosan concentration is needed to get maximum results through a literature review. The data collection method used is to collect several research articles with a range of years between 2009 – 2018.*

*From the review of articles conducted, it was found that three articles were treated with the addition of a chitosan coating, one article was treated with the addition of a chitosan layer and temperature control, and one article was treated with a chitosan coating and other substances. Of the five articles that have been reviewed, it shows that chitosan coating has an effect on reducing Total Dissolved Solids in fruits. While the concentration of chitosan to get the best results could not be determined because of the differences in the test samples in each article. This proves that there is an effect of using chitosan as an edible coating on the content of total dissolved solids in fruits so that they can extend the shelf life of fruits.*

*Keywords: Chitosan, Fruits, Edible coating, Total Dissolved Solids.*