

ABSTRACT

Anam, Mohammad Fathul. 2011. **The Influence of Ways and Long Standing of Ripening Toward Reduction Sugar Degree, Vitamin A Content, Water Volume, and The Texture of Raja Nangka Banana** (*Musa paradisiaca* L.). Thesis. Biology Department. Faculty of Science and Technology. The State Islamic University (UIN) Maulana Malik Ibrahim of Malang.
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Key Words: Ways of Ripening, Long Standing of Ripening, Reduction Sugar Degree, Vitamin A, Water Volume, The Texture of Raja Nangka Banana.

Banana is a kind of climateric fruit where to make it ripe usually using ripening. The ripening is done to make it homogenous in fruit ripen and to increase respiration's rapid marked by fruits etilen production. During ripening, the fruits experience chemical changed; there are a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana. According to the background of the study, this research is done by the aims: (1) To know the influence of the different ways of ripening toward a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana. (2) To know the influence of the different long standing of ripening toward a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana. (3) To know the influence of interaction between the different of ways and long standing of ripening toward a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana.

This research is finished in Biology Laboratory of Muhammadiyah University of Malang and IPA Laboratory of Surya Buana Junior High School of Malang on 30th of March 2011 until 07th of April 2011. This research is using Complete Random Planning (RAL) with 2 factors. The first factor is the ways of ripening. The way to ripen is differentiate into three; they are Carbide Ripening (C1), Leucaena Glauca Leaves Ripening (C2), and Banana Leaves Ripening (C3). The second factor is the long standing of ripening that consists of 0 day (L0), 2 days (L1), 4 days (L2), 6 days (L3), 8 days (L4). The datum that is gotten from this research is analyzed by double Variations Analysis (ANAVA). If the value of F counting $>$ F dense in this research, it means that the hypothesis is received. And to know the differentiation of every treatment is continued by BNJ or DMRT.

The results of this research shows that (1) There is influence of different ways of ripening toward a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana. The highest of sugar degree is produced by carbide. But in water volume it does not show the differentiation. (2) There is influence of different long standing of ripening toward a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana. (3) There is influence of different ways and long standing of ripening interaction toward a reduction sugar degree, vitamin a content, water volume, and the texture of raja nangka banana.