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The aim of this study was to observe the quality changes of pickle made from salt-stock ginger during storage. The result showed that the best product was pickle made from stick ginger, fermented with 10% salt solution with 2% sugar and packed in jars at low temperature (5-10°C). The time of storage until 3 month was the best. During storage, the value of pH was relatively constant, total acid increased but the total volatile acid decreased. Pickle packed in jars and stored at low temperature (5-10°C) appeared more clearly than pickle in plastic bag stored at room temperature (25-30°C). This observation might be well related to the lower soluble solid found in the first treatment, although the clearness decreased during storage. Pickle packed in plastic bag and store at low temperature was easily damage by yeast and mold but their organoleptic characters were better.

Keywords: ginger, fermentation, pickle

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