

Procedia Chemistry Volume 9, Pages 1-294 (2014)

International Conference and Workshop on Chemical Engineering UNPAR 2013 (ICCE UNPAR 2013)

Edited by Asaf Kleopas Sugih, Henky Muljana, Arenst Andreas Arie, Leon P.B.M. Janssen and Joong Kee Lee

*Preface Pages 1-2*Henky Muljana

The Preparation of Dye Sensitized Solar Cell (DSSC) from TiO_2 and Tamarillo Extract Pages 3-10 Diah Susanti, Maula Nafi, Hariyati Purwaningsih, Rindang Fajarin, George Endri Kusuma

Spectrum Activity and Lauric Acid Release Behaviour of
Antimicrobial Starch-based Film
Original Research Article
Pages 11-22
Eraricar Salleh, Ida Idayu Muhammad, Qadly Ameen Pahlawi

Starch based Active Packaging Film Reinforced with Empty Fruit Bunch (EFB) Cellulose Nanofiber Pages 23-33 Mohd Harfiz Salehudin, Eraricar Salleh, Siti Nur Hana Mamat, Ida Idayu Muhamad

The Utilization of Solid Substrates on Monascus Fermentation for Anticholesterol Agent Production Pages 34-39 Sri Priatni, Sophi Damayanti, Vienna Saraswaty, Diah Ratnaningrum, Marlia Singgih Toxicity Measurement of Imidazolium Ionic Liquids Using Acute Toxicity Test Pages 40-52 Mohanad El-Harbawi

The Characteristics of Green Calcium Oxide Derived from Aquatic Materials

Original Research Article

Pages 53-61

Soipatta Soisuwan, Jiraporn Phommachant, Wilasinee Wisaijorn, Piyasan Praserthdam

Study on the Kinetics of Vitamin C Degradation in Fresh Strawberry Juices Pages 62-68 Lanny Sapei, Lie Hwa

Calcium Carbonate Scale Formation in Pipes: Effect of Flow Rates, Temperature, and Malic Acid as Additives on the Mass and Morphology of the Scale Pages 69-76 S. Muryanto, A.P. Bayuseno, H. Ma'mun, M. Usamah, Jotho

A Simple and Effective Model for Modeling of Convective Drying of Sewage Sludge: The Reaction Engineering Approach (REA) Pages 77-87 Aditya Putranto, Xiao Dong Chen

Catalytic Conversion of Empty Fruit Bunch of Palm Oil for Producing Lactic Acid Pages 88-93 J.P. Sitompul, R.F. Simangunsong, A.A. Asrizal, H. Alisyahbana, H.W. Lee, C.B. Rasrendra

The Extraction and Activity Test of Bioactive Compounds in Phaleria Macrocarpa as Antioxidants Pages 94-101 David Andrean, Susiana Prasetyo, Anastasia Prima Kristijarti, Tedi Hudaya

Kinetics of Calcium Oxalate Reduction in Taro (Colocasia Esculenta) Corm Chips during Treatments Using Baking Soda Solution Pages 102-112 Andri Cahyo Kumoro, Rr. Dewi Artanti Putri, Catarina Sri Budiyati, Diah Susetyo Retnowati, Ratnawati Improving Shelf-life of Cavendish Banana Using Chitosan Edible Coating Pages 113-120 Natalia Suseno, Emma Savitri, Lanny Sapei, Karsono S. Padmawijaya

Removal of Reactive Dye by Adsorption over Chemical Pretreatment Coal based Bottom Ash Pages 121-130 Chutima Jarusiripot

Understanding the Relationship between Organic Structure and Mineralization Rate of TiO₂-mediated Photocatalysis Pages 131-138
Wenny Irawaty, Felycia Edi Soetaredjo, Aning Ayucitra

Synthesis of Renewable Diesel through Hydrodeoxygenation Using Pd/zeolite Catalysts
Pages 139-150
Bambang Heru Susanto, Mohammad Nasikin, Sukirno, Andri Wiyo

The Effect of Alkaline Addition in Hydrothermal Pretreatment of Empty Fruit Bunches on Enzymatic Hydrolysis Efficiencies Pages 151-157
M.S. Siti Aisyah, Yoshimitsu Uemura, Suzana Yusup

Bio-oil from Jackfruit Peel Waste Pages 158-164 Jennifer Pieter Soetardji, Cynthia Widjaja, Yovita Djojorahardjo, Felycia Edi Soetaredjo, Suryadi Ismadji

Synthesis of Biodiesel from Palm Oil in Capillary Millichannel Reactor: Effect of Temperature, Methanol to Oil Molar Ratio, and KOH Concentration on FAME Yield Pages 165-171
Wan Norita Wan Ab Rashid, Yoshimitsu Uemura, Katsuki Kusakabe, Noridah B. Osman, Bawadi Abdullah

Effect of Bio-based Catalyst in Biodiesel Synthesis Pages 172-181 Lieke Riadi, Edy Purwanto, Hendrik Kurniawan, Ria Oktaviana

Reactivity of Palm Fatty Acids for the Non-catalytic Esterification in a Bubble Column Reactor at Atmospheric Pressure Pages 182-193 Joelianingsih, Armansyah H. Tambunan, Hiroshi Nabetani Torrefaction in the Presence of Oxygen and Carbon Dioxide: The Effect on Yield of Oil Palm Kernel Shell Pages 194-201
Shazleen Saadon, Yoshimitsu Uemura, Nurlidia Mansor

Syngas Production from Lignite Coal Using K₂CO₃ Catalytic Steam Gasification with Controlled Heating Rate in Pyrolysis Step Pages 202-209
Dijan Supramono, Dewi Tristantini, Agustina Rahayu, Ricky Kristanda Suwignjo, David Hartono Chendra

Dry Degumming of Corn-oil for Biodiesel Using a Tubular Ceramic Membrane Pages 210-219 Yusuf Wibisono, Wahyunanto Agung Nugroho, Tsair-Wang Chung

The Effect of Chitin Alkaline Deacetylation at Different Condition on Particle Properties Pages 220-225 Cléo T.G.V.M.T. Pires, Joice A.P. Vilela, Claudío Airoldi

State of the Art in the Development of Adaptive Soft Sensors based on Just-in-Time Models Pages 226-234 Agus Saptoro

Formulation of Nanoencapsulated Catechin with Chitosan as Encapsulation Material Pages 235-241 Sari Intan Kailaku, Ira Mulyawanti, Andi Nur Alamsyah

The Influence of Temperature and Ethanol Concentration in Monacolin K Extraction from Monascus Fermented Rice Pages 242-247 Marlia Singgih, Vienna Saraswaty, Diah Ratnaningrum, Sri Priatni, Sophi Damayanti

Effects of Temperature, Pressure, Preheating Time and Pressing Time on Rubber Seed Oil Extraction Using Hydraulic Press Pages 248-256 Herry Santoso, Iryanto, Maria Inggrid

Preparation of Fenofibrate Microparticles Using Top-down and Bottom-up Processes
Pages 257-264
Stevanus Hiendrawan, Bambang Veriansyah, Raymond R.
Tjandrawinata

Application of Supercritical Fluid Extraction on Food Processing: Black-eyed Pea (Vigna Unguiculata) and Peanut (Arachis Hypogaea)
Pages 265-272
Karmelita Anggrianto, Rinaldi Salea, Bambang Veriansyah,
Raymond R. Tjandrawinata

Durability Assessment and Physical Properties Investigation of Modified Petung Bamboo (Dendrocalamus asper) as Resulted on Acetylation, Assisted by Supercritical CO₂ Pages 273-283
Silviana, S. Kareth, M. Petermann

Modeling of LGV Supply Chain System for Land Transportation Sector Pages 284-294 Mirza Mahendra, Yuswan Muharam, Sutrasno Kartohardjono, Fiqi Giffari

Journal Metrics

• Source Normalized Impact per Paper (SNIP): 0.525iSource Normalized Impact per Paper (SNIP):

2014: 0.525

SNIP measures contextual citation impact by weighting citations based on the total number of citations in a subject field.

SCImago Journal Rank (SJR): 0.494i

SCImago Journal Rank (SJR):

2014: 0.494

SJR is a prestige metric based on the idea that not all citations are the same. SJR uses a similar algorithm as the Google page rank; it provides a quantitative and a qualitative measure of the journal's impact.





Available online at www.sciencedirect.com

ScienceDirect



Procedia Chemistry 9 (2014) 113 - 120

International Conference and Workshop on Chemical Engineering UNPAR 2013, ICCE UNPAR 2013

Improving shelf-life of Cavendish Banana Using Chitosan Edible Coating

Natalia Suseno^a*, Emma Savitri^a, Lanny Sapei^a, Karsono S. Padmawijaya^a

"Chemical Engineering Department, University of Surabaya, 60293, Surabaya, Indonesia

Abstract

Chitosan has been widely used as an edible coating for extending the shelf life of fruit. In this research, chitosan was applied to Cavendish banana. The effect of different degree of deacetylation (DD) of chitosan (70%, 80%) in various chitosan concentration (1, 1.5, 2 % w/w) in solution on weight loss and vitamin C loss were investigated. The effect of the presence of emulsifier triethanolamine (TEA) was also examined. Sensory analyses were conducted to monitor the changes in color, texture, and aroma. The results showed that coated banana fruit demonstrated delayed ripening processes compared to the uncoated banana. This also confirmed by the reduction in weight loss as well as in vitamin C loss in comparison to the uncoated banana. Weight loss and vitamin C loss decreased with increasing chitosan concentration and degree of deacetylation of chitosan. The addition of TEA emulsifier was not significantly influence the weight loss and vitamin C loss. In summary, 2% (w/w) chitosan with DD of 80% was proved to be the most suitable coating among the others for reducing the weight loss and vitamin C loss. loss, and desirable sensory analysis.

© 2014 The Authors. Published by Elsevier B.V. This is an open access article under the CC BY-NC-ND license (http://creativecommons.org/licenses/by-nc-nd/3.0/).

Peer-review under responsibility of the Organizing Committee of ICCE UNPAR 2013

Keywords: Banana; chitosan; shelf-life; weight loss; vitamin C loss

1. Introduction

Banana is a quite popular tropical fruit, especially in commercial local trade. It contains a lot of nutrients and minerals which are very beneficial for health. Its vitamin C content which is regarded as a familiar antioxidant is relatively high of up to 15%. Bananas are usually harvested before fully mature for domestic consumption. Usually bananas are stored at room temperature. During storage, banana fruit is easily deteriorated due to the quick ripening

* Corresponding author. Tel.: +62-31-298-1158; fax: +62-31-298-1158.

E-mail address: suseno.natalia@yahoo.com; lanny.sapei@ubaya.ac.id

1876-6196 © 2014 The Authors. Published by Elsevier B.V. This is an open access article under the CC BY-NC-ND license (http://creativecommons.org/licenses/by-nc-nd/3.0/).

Peer-review under responsibility of the Organizing Committee of ICCE UNPAR 2013 doi:10.1016/j.proche.2014/05.014