

## ABSTRACT

**Title:** ESTIMATION OF STORAGE CAPACITY AND QUALITY CHARACTERIZATION OF PENDAP BASED ON PACKAGING TECHNIQUES AND TYPES

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*Pendap is a traditional food from Bengkulu made from fish, spices, grated coconut, wrapped in taro and banana leaves. This study aims to characterize the packaging techniques in terms of pH, moisture content, Total Plate Count (TPC), and shelf life of pendap. The research used a Randomized Complete Block Design with treatments of packaging types, namely polypropylene (PP), polyethylene (PE), and Aluminum polypropylene (Al-PP), as well as vacuum and non-vacuum packaging techniques. Observations on pH, moisture content, TPC, and shelf-life estimation using conventional methods were conducted on days 0, 3, and 6. As the storage time increases, pendap shows higher pH, moisture content, and TPC values. Pendap packaged using vacuum sealing has lower pH, moisture content, and TPC values compared to non-vacuum packaging. In general, the use of PP packaging is better than Al-PP and PE packaging, and pendap packaged using vacuum sealing has a shelf life of more than 6 days.*

**Keywords:** Pendap, Moisture Content, Shelf-Life.

