

TABLE IV
AVERAGE OF TEXTURE OF GALAMAI WHICH HAS BEEN WRAPPED EDIBLE
FILM OF JACKFRUIT STRAW WITH ADDITION RED GINGER EXTRACT
(ZINGIBER OFFICINALE, ROSC.)

Treatments	Texture
Galamai + Extract of red ginger 2 %	3.40
Galamai + Extract of red ginger 4 %	3.50
Galamai + Extract of red ginger 6 %	3.45
Galamai + Extract of red ginger 8 %	3.70
Galamai + Extract of red ginger 10 %	3.60

1 = dislike (DL), 2 = less like (LL), 3 = regular (R), 4 = like (L), 5 = very like (VL).

IV. CONCLUSIONS

The addition of extract of red ginger effect on water activity (a_w), thickness, and water vapor transmission rate of edible film of jackfruit straw. The best treatment is extract of red ginger 4% with characteristics of color 3.70, aroma 3.80, flavor 3.50 and texture 3.75, water content 12.6711%, a_w 0.4263, thickness 0.0929 mm, and water vapor transmission rate 0.0635 g / m².jam.

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