



DEVELOPMENT ACTION PLANNING (DAP)



34th International Vegetable Training Course
“Vegetables: From Seed to Table and Beyond”
Module 2



1

- **Name : Dr. Bram Kusbiantoro**

2

- **Institution : Indonesian Agency for Agricultural Research and Development, Indonesian Ministry of Agriculture**

3

- **Main job : researcher on postharvest**

4

- **3 most useful module : GMP, Packaging Tekcnology, Management of reducing toxicity in vegetables and fruits**



EFFECT OF PACKAGING MATERIAL TO THE VITAMIN, MINERAL AND BIOACTIVE COMPOUND OF RED CHILLI DURING STORAGE



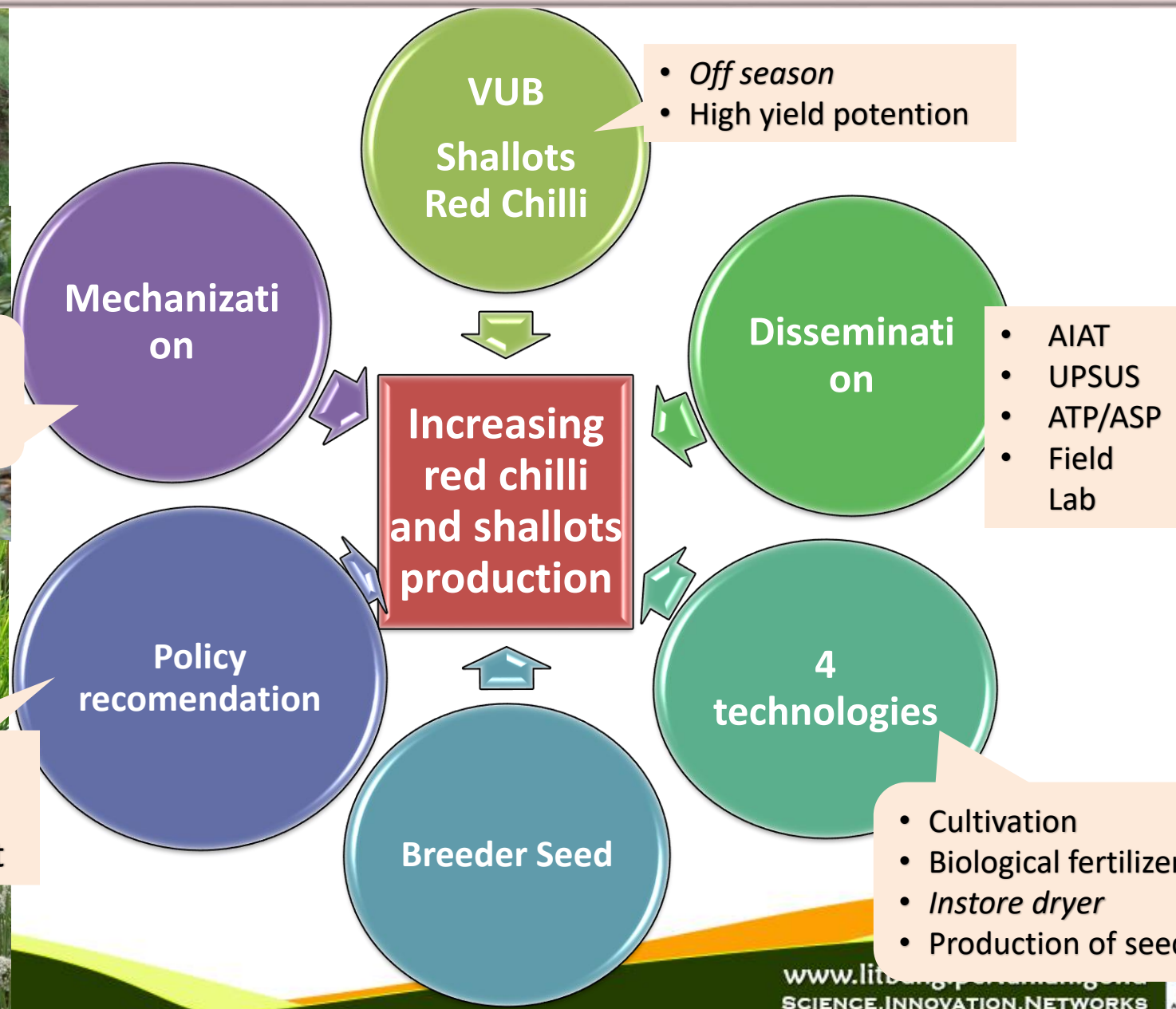
Production of Shallots and Red Chilli



Automatic
Drying machine
for Red Chilli



- Price
- Area development



OBJECTIVES

1

- To lengthen shelf life of fresh red chilli to 2-4 weeks

2

- To prevent decreasing of vitamin, mineral and bioactive compound contents of red chilli during storage



Balitba
Keme



go.id
WORKS



ACTIVITIES

1

- The trial will be done at Flavor Laboratory of IAARD between February to September 2016

2

- Design : RCD with 2 factors, i.e. A. Type of packaging material (Corrugated fiberboard, wood/bamboo basket and PE bag); A. Storage temperature : room and cool (8-11°C). Replication : 4.

3

- Analysis : Vitamin A, B1 and C; Mineral : Fe, Cu, K; Bioactive compound : Capsaicin; and Volatile compound

ACTIVITIES

4

- The trial will involve researcher, analyst, technicians, extension worker

5

- Budget : will be proposed to Government of Indonesia through Collaboration Research Program (SMARTD)

6

- Equipment : UHPLC/LCMSMS, ICPMS, GCMS



UHPLC

ICPMS





GCMS

LCMSMS



CHALLENGES



Government attention : on farm → budget for trial/research on postharvest is limited

Knowledge of extension worker on postharvest of red chilli is limited

Collaboration between University, Government (Research Institute) and Private Company have not been going well.





TERIMA KASIH
THANK YOU

