Formula Pencegah Pembusukan Buah Cabai
Preventive Formula for Rotten Chili

Inventor : Dondy Anggono S
Balai Besar Penelitian dan Pengembangan Pascapanen Pertanian
Indonesian Center for Agricultural Postharvest Research and Development
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The biological process in the chili continues despite having been picked from the tree. As a result chili easy to wither and rotten. Without postharvest handling, chili shelf life is only < 2 days. In fact, the reach of a distant market requires a long transport time and will cause chili damaged or rotten before consumption. To overcome these problems, we have found the formula to prevent the decay of chili pepper. Its use is simply by dipping the chili fruit into the formula for 30 seconds and then draining it, or by spraying the formula evenly onto the surface of the chili pepper. Through the application, chili peppers are stored at 9-12 °C and with 87% relative humidity can be kept fresh for up to 14 days with 2-4 days exposure time. This formulation can be applied to chili with a ratio of 0.5-1 liter : 500 kg chili.