

Title Postharvest losses and handling system of Salak (*Salacca edulis* Reinw.) in Indonesia
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Abstract

Salak is an important fruit in Indonesia. There are around 18 cultivars widely cultivated in Java, Sumatra, Sulawesi, and Bali. Production is highly seasonal, peaking in December to February with a minor season in June to July. Losses of salak occurred during harvest until the fruit reached the consumer. Main cause is mechanical damage during harvest, inducing physiological, biological, and microbiological deterioration. Microbiological disorders are caused mainly by fungal pathogens such as *Caratocystis paradoxa*, *Fusarium* sp., *Aspergillus* sp. Salak can be kept for only 5-10 days in ambient condition (29°C). Handling system is common due to the morphological nature of the tree. During transport and storage, lack of appropriate technologies is a problem. Fruit is just placed in bamboo basket lined with banana leaf and then covered using banana leaves to create a humid atmosphere. Nowadays, many innovations were introduced to increase the shelf life and overcome the problem of losses especially during peak production. These include improved harvesting, packaging, and transport system, low temperature storage, controlled atmosphere, modified atmosphere, chemical treatment, waxing (edible coating) and minimal processing. Furthermore, food processing has been introduced such as salak wine, *dodol salak*, and dried salak production.