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## ELECTRONIC THESIS AND DISSERTATION UNSYIAH

### TITLE

EVALUASI PENGGUNAAN BEBERAPA ZAT PENGATUR TUMBUH DAN JENIS PUPUK TERHADAP PERTUMBUHAN DAN KANDUNGAN GIZI TOMAT (*LYCOPERSICON ESCULENTUM* MILL.)

### ABSTRACT

Tomato is one of the agricultural commodities that have a high enough nutrient content that is beneficial to the human body. Nutritional content in tomatoes is strongly influenced by factors using plant growth regulators (PGR) and fertilization. This study aims to determine the nutrient content in tomatoes due to the treatment of growth regulators and fertilization. This research was carried out in the Village of Meunasah Intan, District of Krueng Barona Jaya, Aceh Besar Regency from July to December, 2018. Tests on the parameters of the study were carried out at the Soil Science Laboratory and Analysis of Food and Agricultural Products Laboratory, Faculty of Agriculture, Syiah Kuala University. The experimental design used was a randomized block design 3 × 2 factorial. The result of this study indicates that the use of PGR has a significant effect on some nutritional parameters of tomato including: pH of fruit juice, total soluble solids, crude fat content, levels of vitamin C, content of lycopene and carotenoid, while organoleptic quality significantly influences the sour taste, sweetness, and overall acceptance. Fertilizers have no significant effect on all parameters except for the sour taste and sweetness, although the quality attributes were both in the rather weak category. There is an interaction between the use of humic multiguna exclusive and organic fertilizers on the surface color of the fruit, the color of the fruit flesh, and the shape of the fruit. Whereas the interaction between humic with inorganic fertilizer has an effect on the organoleptic test of fruit flesh.