

Penulis, tahun

COVER LETTER

Diva Julia Paramita
Universitas PGRI Semarang
Jl. Sidodadi Timur No.24, Karangtempel, Semarang Timur, Jawa Tengah
divjp11@gmail.com
08812487586
09 Januari 2026

Editorial Board
Agrisaintifika
<https://journal.univetbantara.ac.id/index.php/agrisaintifika>
Kabupaten Sukoharjo, Jawa Tengah, 57521

Dear Editor-in-Chief,

I am writing to submit our manuscript titled “**Application Of Sodium Alginate And Calcium Chloride As Edible Coating On Changes In Weight Loss, TPT, And Color Of Freshly Cut Pears (*Pyrus Pyrifolia*)**” for consideration for publication in *Agrisaintifika*. Our research focuses on shelf life testing of sliced pears after being coated with an edible coating made from sodium alginate and calcium chloride. This research falls under the field of post-harvest processing, and we believe it makes a significant contribution to the field of agricultural sciences.

In this study, we conducted a study aimed at determining the effect of various concentrations of sodium alginate and calcium chloride as edible coatings on weight loss, total soluble solids (TPT), and color of cut pears during storage. The research method was carried out by applying edible coating to cut pears, then stored under certain conditions and observing changes in physical quality periodically for 12 days, observations were made on days 0, 6, and 12. The results showed that the treatment of edible coating sodium alginate calcium chloride was able to suppress weight loss and maintain the TPT value and color of cut pears during storage compared to the control, which we believe will be of interest to the readers of *Agrisaintifika*. Our findings offer new insights into post-harvest processing field because it offers the application of edible coating based on sodium alginate and calcium chloride as a simple and environmentally friendly technology to reduce weight loss and maintain the TPT value and color of cut pears during storage. The results of this study can be applied as a post-harvest edible coating technology for fresh-cut pears, so it has the potential to be applied in the fresh-cut fruit industry, MSMEs, and retail distribution to improve product quality and shelf life. The innovation of this research lies in evaluating the effect of variations in coating concentration on the stability of the physical quality of fresh-cut fruit as an effort to increase the shelf life and quality of horticultural products, aligning with the scope and objectives of your journal.

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We confirm that this manuscript is original, has not been published elsewhere, and is not under consideration by another journal. All co-authors have reviewed and approved the submission of this manuscript, and we have disclosed any potential conflicts of interest.

Thank you for considering our manuscript for review. We look forward to the opportunity to contribute to *Agrisaintifika* and are happy to provide any additional information if required.

Sincerely,



Diva Julia Paramita
Universitas PGRI Semarang

Make sure to fill in the placeholders with your specific information and adapt it to fit the specifics of your research.