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**COMPARATIVE STUDY ON LDPE POLYBAG, PP SNAP-LID CONTAINER,
VMPET/PE POUCH, PA/PE VACUUM BAG AS USED IN PACKING BLUE
SWIMMING CRAB (*PORTUNUS PELAGICUS*) MEAT**

A Research Study

Presented to

The Faculty of Packaging Engineering Department

College of Engineering

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In Partial Fulfillment of the Requirements for the Degree

Bachelor of Science in Packaging Engineering

By

TEAM PACKINFINITY

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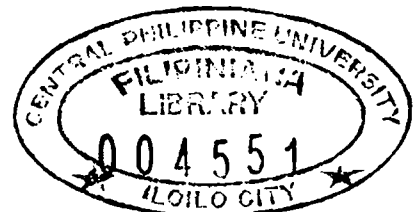
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ABSTRACT

This study aimed to identify the trends and statistically analyze the significant differences of Water Activity, pH, and Sensory Analysis when LDPE Polybag, PP Snap-lid Container, VMPET/PE Pouch, and PA/PE Vacuum Bag is used in packing cooked crab meat. The data was gathered through plant visits, research, laboratory testing, and observation. Results showed that cooked crab meat in LDPE Polybags exhibited greater Water Activity by 5.441% and higher pH by 2.714% compared to PA/PE Vacuum Bags, and the latter had better sensory properties than the former by 7.318%. Testing was done after 2, 5, 7, and 10 days of being contained in these packaging formats. This study revealed that among LDPE polybags, PP snap-lid containers, VMPET/PE pouches, and PA/PE vacuum bags, the package format that best prevents increasing trends of water activity and pH or basicity including the sensory properties of cooked crab meat is the PA/PE vacuum bag.