

ABSTRACT

In the world of food industry, maintaining the quality of a food ingredient in order to remain in good quality is very important, we should always pay attention to the conditions of storage of food ingredients, because if the food storage itself is not good then it can be ascertained that the quality of the food is decreasing or even damaged before. used. Storage according to Marian C. Spear (2003: 153) is Goods that have been purchased, inspected and received must be stored in a store which is a storage place for food ingredients that are able to maintain the quality of these ingredients until it is time to use. Food storage area consists of two types, namely food storage which is usually in the form of fresh commodities, which have a short economic life after received from suppliers and food ingredients that have a relatively longer period of use and the possibility of growing bacteria is relatively smaller because usually packaged in cans, bottles or as we are familiar with Perishable food and non-perishable food.

Keyword: : food quality, storage, type of storage