

Produksi minyak kelapa murni cara basah tanpa pemanasan

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Abstrak

Virgin coconut oil was produced from green variety of non-hybride coconut type using wet process, without heating and elicited with prepared new virgin coconut oil. Shredded coconut to water ratio were 1 : 1, 1 : 1,5 and 1 : 2, and addition of elicited VCO to cream were 10, 20 and 30% (v/v) respectively. The virgin coconut oil was then analyzed their quality including water content, free fatty acid content, peroxide value, acid value, iodine value, saponification value, color (clearness) and profile of fatty acid composing virgin coconut oil using gas chromatography Shimadzu GC-9AM completed DEGS column and Flame Ionization Detector. The results indicated that the highest rendement was obtained in cross shredded coconut meat with its ratio to water of 1 :1 and 30% (v/v) addition of elicited VCO. Based on analysis of quality parameters, the best quality of virgin coconut oil was obtained using shredded coconut to water ratio of 1 : 1 and 10% (v/ v) addition of elicited VCO, and it was performed by water content 0,17%; free fatty acid content 0,16%; peroxide value 0,22 meq peroxide/kg oil, acid value 0,44 mg KOH/ g oil, iodine value 7,52 g iod/100 g oil, saponification value 254,77 rag KOH/g oil and the VCO was clear. Statistical analysis that shredded coconut to water ratio influenced significantly to all quality parameters of VCO except parameter of iodine value and saponification value, while addition of elicited VCO influenced significantly to all quality parameters, except iodine value. Fatty acid profile composing virgin coconut oil produced from shredded coconut to water ratio 1 : 1 and 10% (v/ v) addition of elicited VCO was dominated by medium chain fatty acid (C8-12) i.e. lauric acid 50,88% and followed by caprylic, capric and caproate acid of 7,16; 6,0 and 0,33%, respectively.