

**PENGARUH RASIO MINYAK SAWIT DAN MINYAK BUNGA
MATAHARI TERHADAP KARAKTERISTIK *MAYONNAISE***

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Skripsi

*Sebagai Salah Satu Syarat Memperoleh
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Juli Marni, Purnama Dini Hari, Hasbullah

ABSTRAK

Mayonnaise merupakan produk pangan semi padat yang terbuat dari emulsi minyak nabati dalam air. Minyak nabati yang digunakan dapat berasal dari minyak sawit dan minyak bunga matahari. Tujuan penelitian ini adalah untuk mengetahui pengaruh rasio minyak sawit dan minyak bunga matahari terhadap karakteristik *mayonnaise* serta mengetahui rasio minyak sawit optimum yang masih bisa diterima oleh panelis. Rancangan yang digunakan pada penelitian ini adalah rancangan acak lengkap (RAL) yang terdiri dari 5 perlakuan dan 3 kali ulangan. Perlakuan A rasio minyak sawit 60 g dan minyak bunga matahari 15 g, perlakuan B rasio minyak sawit 55 g dan minyak bunga matahari 20 g, perlakuan C rasio minyak sawit 50 g dan minyak bunga matahari 25 g, perlakuan D rasio minyak sawit 45 g dan minyak bunga matahari 30 g, dan perlakuan E rasio minyak sawit 40 g dan minyak bunga matahari 35 g. Berdasarkan hasil pengamatan, rasio minyak sawit dan minyak bunga matahari berpengaruh nyata terhadap viskositas, droplet, dan organoleptik *mayonnaise*. Perlakuan terbaik adalah perlakuan D rasio minyak sawit 45 g dan minyak bunga matahari 30 g yang menghasilkan viskositas (34400 cP) droplet yang banyak dan merata, kandungan energi (617,67 kkal/100g), uji rangking seperti keseragaman warna 3 (sedikit kuning), keseragaman daya sebar 2 (sangat sedikit merata), rasa 4 (manis), *creaminess* 3 (sedikit lembut), dan *after taste* 3 (sedikit pahit), uji hedonik seperti warna 4 (suka), rasa 4 (suka), *creaminess* 4 (suka), tampilan 3 (sedikit suka), ALT ($1,7 \times 10^8$), nilai MPN (456 APM/g), kadar air (15,4%), kadar lemak (83%), kadar protein (1%), kadar abu (0,33%), dan kadar karbohidrat (0,27%).

Kata Kunci : Karakteristik *mayonnaise*, minyak bunga matahari, minyak sawit

THE EFFECT OF RATIO PALM OIL AND SUNFLOWER OIL IN CHARACTERISTICS OF MAYONNAISE

Juli Marni, Purnama Dini Hari, Hasbullah

ABSTRACT

Mayonnaise is a semi-solid food product made from an emulsion of vegetable oil in water. The vegetable oil used can be derived from palm oil and sunflower oil. The purpose of this study was to determine the effect of the ratio of palm oil and sunflower oil on the characteristics of mayonnaise and to determine the optimum ratio palm oil that can still be accepted by the panelists. The design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. Treatment A the ratio of palm oil 60 g and sunflower oil 15 g, treatment B the ratio of palm oil 55 g and sunflower oil 20 g, treatment C the ratio of palm oil 50 g and sunflower oil 25 g, treatment D the ratio of palm oil 45 g and sunflower oil 30 g, and treatment E the ratio of palm oil 40 g and sunflower oil 35 g. Based on observations, the ratio of palm oil and crude oil has a significant effect on viscosity, droplet, and organoleptic mayonnaise. The best treatment was treatment D with a ratio of 45 g of palm oil and 30 g of sunflower oil which produced a viscosity of 34400 cP, many and even droplets, energy content of (617.67 kcal/100g), ranking tests such as color uniformity 3 (slight yellow), uniformity of dispersion 2 (very slightly evenly), taste of 4 (sweet), creaminess of 3 (slightly soft), and after taste of 3 (slightly bitter), hedonic tests such as color of 4 (like), taste of 4 (like), creaminess of 4 (like), appearance of 3 (slightly like), ALT value of $1,7 \times 10^8$, MPN value of 456 APM/g, water content of 15.4%, fat content of 83%, protein content of 1%, ash content of 0.33%, and carbohydrate content of 0.27 %.

Key words: Characteristics of mayonnaise, sunflower oil, palm oil