

**PENGARUH PENAMBAHAN DAUN PEPAYA PADA SANTAN  
KELAPA TERHADAP KARAKTERISTIK VCO**

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# Pengaruh Penambahan Daun Pepaya pada Santan Kelapa terhadap Karakteristik VCO

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## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan daun pepaya pada pembuatan *Virgin Coconut Oil* (VCO) secara enzimatis terhadap rendemen VCO yang dihasilkan serta mengetahui penambahan daun pepaya yang tepat dalam menghasilkan VCO yang mempunyai karakteristik mutu yang baik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data dilakukan menggunakan *Analysis of Variance* (ANOVA) dan kemudian dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Penambahan daun pepaya sebanyak 3%, 5%, 7%, 9% dan 11% dalam 300 mL santan kelapa. Hasil penelitian menunjukkan bahwa penambahan daun pepaya dalam pembuatan VCO secara enzimatis berbeda tidak nyata terhadap rendemen, indeks bias dan berat jenis. Berbeda yang nyata pada kadar air, kadar klorofil total, aktivitas antioksidan, bilangan asam lemak bebas, dan bilangan iod. Bilangan peroksida tidak terdeteksi pada VCO yang dihasilkan. Penambahan daun pepaya yang tepat dalam menghasilkan VCO yaitu pada taraf 3%, dengan karakteristik yang memenuhi standar yaitu kadar air 0,20%; kadar asam lemak bebas 0,08%; bilangan iod 10,6 g iod/100g; dan bilangan peroksida tidak terdeteksi (ND). Karakteristik yang tidak memenuhi standar yaitu indeks bias 1,4533 dan berat jenis 0,9096 g/mL. Karakteristik tambahan yaitu rendemen 16,86%; kandungan klorofil total 0,641 mg/L; dan aktivitas antioksidan 9,33%.

Kata kunci: Santan Kelapa, Daun Pepaya, Enzimatis, Virgin Coconut Oil, Karakteristik.

# The Effect of Addition Papaya Leaf in Coconut Milk on VCO's Characteristics

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## ABSTRACT

This research aims to determine the effect of papaya leaf addition on the enzymatic production of Virgin Coconut Oil (VCO) to produced VCO yield and to know the proper addition of papaya leaves to produce VCO which has good quality characteristic. This research used Completely Randomized Design with 5 treatments and 3 replications. Data analysis was performed using Analysis of Variance (ANOVA) and then continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The addition of papaya leaves as much as 3%, 5%, 7%, 9% and 11% in 300 mL coconut milk. The results showed that the addition of papaya leaf to coconut milk was not significantly different to the value of yield, refractive index and specific gravity. Has a significantly different on moisture content, total chlorophyll content, antioxidant activity, free fatty acid content, and iodine value. Peroxide value was not detection on VCO produced. The addition of papaya leaf was appropriate in producing VCO that is in 3%, with characteristics that meet the standards is water content 0.20%; free fatty acid content 0.08%; iod 10,6 g iod / 100g; and non detection (ND) peroxide numbers. characteristics that do not meet the standards is refractive index 1.4533 and specific gravity 0.9096 g / mL. Additional characteristics are yield of 16.86%; total chlorophyll content of 0.641 mg / L; and antioxidant activity 9.33%.

Keywords: Coconut Milk, Papaya Leaf, Enzymatic, Virgin Coconut Oil, Characteristics.

