

**PENGARUH PERBANDINGAN *REFINED BLEACHED DEODORIZED PALM STEARIN* (RBDPS) DAN MINYAK KELAPA SAWIT TERHADAP KARAKTERISTIK MUTU MARGARIN**



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# **Pengaruh perbandingan *Refined Bleached Deodorized Palm Stearin* (RBDPS) dan Minyak Kelapa Sawit Terhadap Karakteristik Mutu Margarin**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan *Refined Bleached Deodorized Palm Stearin* (RBDPS) dan Minyak Kelapa Sawit terhadap karakteristik mutu margarin. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan dan 3 kali ulangan. Perlakuan pada penelitian ini adalah perbandingan RBDPS dan minyak kelapa sawit yaitu ; A (70% : 30%), B (75% : 25%), C (80% : 20%), D (85% : 15%), dan E (90% : 10%). Pengamatan yang dilakukan yaitu titik leleh, stabilitas emulsi, daya oles, bilangan asam lemak bebas, bilangan peroksida, bilangan iod, kadar air, angka lempeng total, dan uji sensori (rasa, aroma, warna, dan daya oles). Hasil penelitian menunjukkan bahwa perlakuan perbandingan RBDPS dan minyak kelapa sawit berpengaruh nyata terhadap titik leleh, stabilitas emulsi, daya oles, bilangan iod, nilai uji sensori rasa, dan nilai uji sensori daya oles, dan memberikan pengaruh tidak nyata terhadap bilangan asam lemak bebas, bilangan peroksida, kadar air, nilai uji sensori aroma, dan nilai uji sensori warna. Berdasarkan pengamatan fisik, analisis kimia, pengamatan mikrobiologi, dan uji sensori, produk terbaik dihasilkan pada perbandingan RBDPS dan minyak kelapa sawit (90%:10%) dengan nilai uji sensori rasa 3,50 (suka), aroma 3,50 (suka), warna 3,63 (suka), dan daya oles 3,93 (suka).

**Kata Kunci - margarin, minyak kelapa sawit, RBDPS**



# **The effect of Comparison Refined Bleached Deodorized Palm Stearin (RBDPS) and Palm Oil on The Quality Characteristics of Margarine**

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## **ABSTRACT**

The aim of this research was to determine the effect of the comparison of Refined Bleached Deodorized Palm Stearin (RBDPS) and Palm Oil on the quality characteristics of margarine. This research used a Completely Randomized Design with 5 treatments and 3 replications. The treatment in this research was the comparison of RBDPS and palm oil, consists of ; A (70% : 30%), B (75% : 25%), C (80% : 20%), D (85% : 15%), and E (90% : 10%). The Observations were melting point, emulsion stability, slip point, free fatty acid number, peroxide number, iodine number, water content, total plate number, and sensory test (taste, aroma, color, and slip point). The results showed that the treatment of the ratio of RBDPS and palm oil had a significant effect on melting point, emulsion stability, slip point, iodine number, taste sensory test value, and slip point sensory test value, and had no significant effect on the number of free fatty acids, numbers peroxide, water content, sensory aroma test value, and color sensory test value. Based on physical observations, chemical analysis, microbiological observations, and sensory tests, the best products were produced in comparison of RBDPS and palm oil (90% : 10%) with sensory taste values of 3.50 (likes), aromas of 3.50 (likes), color 3.63 (likes), and slip point 3.93 (likes).

**Keywords - margarine, palm oil, RBDPS**

