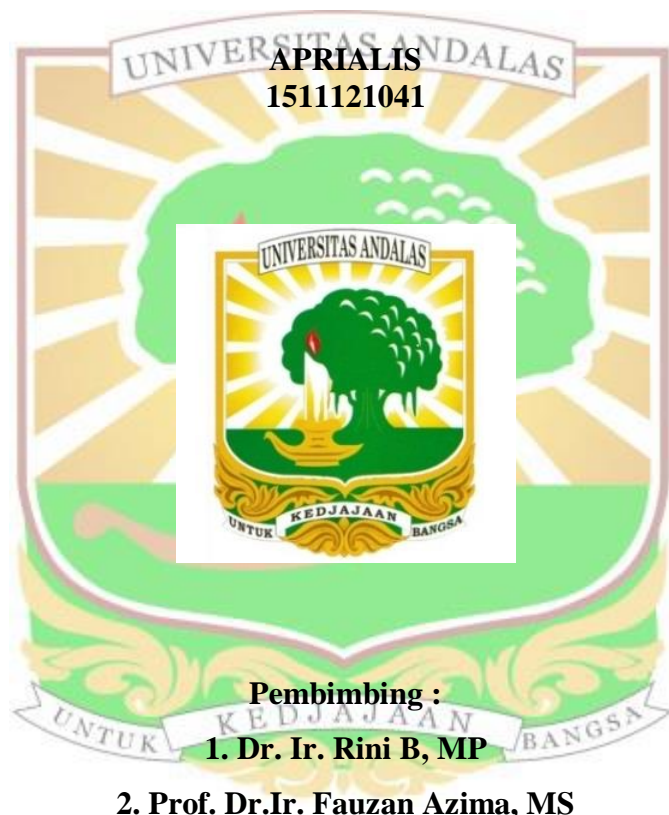


**PENGARUH PERBANDINGAN MINYAK KELAPA DAN  
STEARIN KELAPA SAWIT TERHADAP KARAKTERISTIK  
MARGARIN YANG DITAMBAHKAN SARI WORTEL**



**FAKULTAS TEKNOLOGI PERTANIAN  
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# **Pengaruh Perbandingan Minyak Kelapa dan Stearin Kelapa Sawit Terhadap Karakteristik Margarin yang Ditambahkan Sari Wortel**

Aprialis, Rini B, Fauzan Azima

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan minyak kelapa dan stearin kelapa sawit terhadap karakteristik margarin yang ditambahkan sari wortel. Metode penelitian ini menggunakan metode rancangan acak lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah perbandingan minyak kelapa dan stearin kelapa sawit yaitu ; A (40% : 60%), B (35% : 65%), C (30% : 70%), D (25% : 75%), dan E (20% : 80%). Pengamatan yang dilakukan yaitu titik leleh, stabilitas emulsi, daya oles, kadar air, asam lemak bebas, bilangan iodium, kadar lemak, analisis warna, aktifitas antioksidan, dan uji sensori (warna, tekstur, aroma dan rasa). Hasil penelitian menunjukkan bahwa perlakuan perbandingan minyak kelapa dan stearin kelapa sawit berpengaruh nyata terhadap titik leleh, stabilitas emulsi, daya oles, asam lemak bebas, bilangan iodium, nilai uji sensori warna, tekstur, aroma, dan rasa. Tetapi tidak berpengaruh nyata terhadap kadar air, kadar lemak, analisis warna dan aktifitas antioksidan, perlakuan terbaik perbandingan 25% minyak kelapa dan 75% stearin kelapa sawit dengan karakteristik titik leleh 38,67°C, stabilitas emulsi 89,67%, daya oles 6,33 cm, kadar air 11,28%, asam lemak bebas 1,66%, bilangan iodium 12,41 g iod/100g, kadar lemak 85,41%, analisis warna 23,02%, aktifitas antioksidan 10,34%, nilai analisis sensori warna 3,64 (suka), tekstur 3,76 (suka), aroma 3,52 (suka) dan rasa 3,72 (suka).

**Kata Kunci** – minyak kelapa, stearin kelapa sawit, sari wortel, karakteristik margarin

## ***Effect of Comparison of Coconut Oil and Palm Oil Stearin Against Characteristics of Margarine Added by Carrot Juice***

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### **ABSTRACT**

**This research aims to determine the effect of the ratio of coconut oil and palm oil stearin to the characteristics of margarine added by carrot juice. This research method uses a completely randomized design method with 5 treatments and 3 replications. The treatment in this study is the comparison of coconut oil and palm oil stearin that are; A (40%: 60%), B (35%: 65%), C (30%: 70%), D (25%: 75%), and E (20%: 80%). Observations made were melting point, emulsion stability, spreadability, moisture content, free fatty acid, iodine number, fat content, color analysis, antioxidant activity, and sensory test (color, texture, aroma and taste). The results showed that the treatment of the comparison of coconut oil and palm oil stearin had a significant effect on melting point, emulsion stability, spreadability, free fatty acid, iodine number, sensory value of color, texture, aroma, and taste. But no significant effect on moisture content, fat content, color analysis and antioxidant activity the best treatment of the ratio 25% coconut oil and 75% oil palm stearin with the characteristics of a melting point 38.67°C, emulsion stability 89.67%, spreadability 6.33 cm, moisture content 11.28%, free fatty acid 1,66%, iodine number 12.41 g iod / 100 g, fat content 85.41%, color analysis 23,02%, antioxidant activity 10.34%, sensory color analysis 3,64 (likes), texture 3.76 (likes), aroma 3.52 (likes) and taste 3.72 (likes).**

***Keywords* - coconut oil, palm oil stearin, carrot juice, characteristics of margarine**

