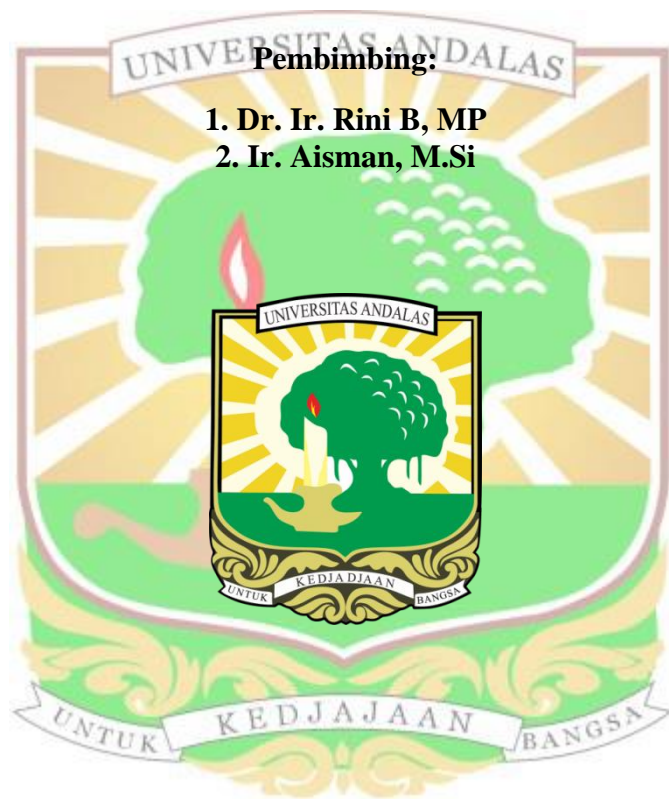


**PENGARUH PENAMBAHAN MINYAK SAWIT MERAH
TERHADAP KARAKTERISTIK MARGARIN DARI MINYAK
KELAPA**

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Pengaruh Penambahan Minyak Sawit Merah Terhadap Karakteristik Margarin Dari Minyak Kelapa

Rezy Firdaus, Rini B, Aisman

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan minyak sawit merah (MSM) terhadap karakteristik margarin dari minyak kelapa. Rancangan percobaan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap dengan 3 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah penambahan MSM yaitu; A (penambahan 2% MSM), B (penambahan 3% MSM), dan C (penambahan 4% MSM). Pengamatan yang dilakukan diantaranya, 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 penambahan MSM berpengaruh nyata terhadap daya oles, nilai asam lemak bebas, dan penerimaan sensori rasa margarin, tetapi berpengaruh tidak nyata terhadap titik leleh, stabilitas emulsi, kadar air, nilai bilangan iodium, kadar lemak, analisis warna, aktifitas antioksidan, dan uji sensori warna, tekstur serta aroma. Perlakuan terbaik pada penelitian ini yaitu perlakuan B (penambahan MSM 3%) dengan karakteristik yaitu titik leleh 39,53°C, stabilitas emulsi 96%, daya oles 9,3 cm, kadar air 6,60%, asam lemak bebas 0,39%, bilangan iodium 26,15 g iod/100g, kadar lemak 91,70%, nilai Hue pada analisis warna yaitu 88,49% dengan warna kuning kemerahan, aktifitas antioksidan 12,81%, nilai sensori analisis warna 4,67 (sangat suka), nilai sensori analisis tekstur 4,33 (suka), nilai analisis sensori aroma 4,00 (suka) dan nilai sensori analisis rasa 4,00 (suka). Pengaplikasian perlakuan terbaik margarin MSM pada *cookies* memberikan pengaruh terhadap penerimaan sensori warna, aroma, tekstur dan rasa *cookies*. Penerimaan sensori warna dan aroma *cookies* MSM lebih disukai dibandingkan *cookies* dari margarin komersial. Sedangkan penerimaan sensori tekstur dan rasa *cookies* dari margarin komersial lebih disukai oleh panelis dibandingkan *cookies* dari margarin MSM.

Kata Kunci – *cookies*, margarin, minyak kelapa, minyak sawit merah

Effect of Addition of Red Palm Oil (RPO) on the Characteristics of Margarine from Coconut Oil

Rezy Firdaus, Rini B, Aisman

ABSTRACT

This study aims to determine the effect of the addition of red palm oil (RPO) to the characteristics of margarine from coconut oil. This research method uses a complete randomized design method with 3 treatments and 3 replications. The treatment in this study was the addition of RPO namely; A (addition 2% RPO), B (addition 3% RPO), and C (addition 4% RPO). The observations made were melting point, emulsion stability, long spread, water content, free fatty acids, iodine value, fat content, color analysis, antioxidant activity, and sensory tests (color, texture, aroma and taste). The results showed that the addition of RPO treatment significantly affected the long spread, free fatty acids value, and marginal taste sensory acceptance. But it has no significant effected on melting point, emulsion stability, water content, iodine values, fat content, color analysis, antioxidant activity and sensory test of color, texture and aroma. The best treatment in this study was treatment B (addition of RPO 3%) with characteristics of melting point 39.53°C, emulsion stability 96%, long spread 9.3 cm, water content 6.60%, free fatty acids 0.39%, iodine value 26.15g g iod / 100g, fat content 91.70%, color analysis 88.48%, antioxidant activity 12.81%, sensory value 4.67 (very like), texture sensory value 4.33 (likes), aroma sensory analysis value 4.00 (likes) and sensory value analysis taste 4.00 (likes). The application of the best treatment of RPO margarine has an effect on the sensory color, aroma, texture and taste of cookies. Acceptance of color sensation and aroma of RPO cookies is preferred over cookies from commercial margarine. Whereas the acceptance of sensory texture and taste of cookies from commercial margarine is preferred by panelists compared to cookies from RPO.

Keyword - margarine, red palm oil, coconut oil, cookies,