

**INTRODUKSI TEKNOLOGI UNTUK PERBAIKAN KUALITAS DAN
KUANTITAS VIRGIN COCONUT OIL (VCO)
(Studi Kasus di Pulau Kangean)**

ABSTRAK

Minyak kelapa murni atau lebih dikenal dengan nama Virgin Coconut Oil (VCO) merupakan pengolahan dari minyak kelapa. Penelitian ini menggunakan 2 metode yaitu metode lama dan metode baru. Tujuan dari 2 metode untuk membandingkan kualitas dan kuantitas (VCO) yang dihasilkan. Kelemahan metode lama hasil VCO yang dihasilkan warnanya kurang bening sedangkan dari metode baru warnanya sangat bening. Metode baru mengalami penambahan enzim dan penambahan perlakuan (pengadukan, penambahan enzim, penyaringan dan arang aktif). Metode baru menghasilkan rendemen tinggi, kadar air dan kadar FFA rendah dan tingkat kekeruhan lebih keruh namun warna lebih bening dengan nilai sebesar 6.53, kadar air: 1.99333, kadar FFA: 4.5567, tingkat kekeruhan: 0.50033.

Kata Kunci: minyak kelapa murni (vco), kualitas, metode lama dan metode baru

**INTRODUCTION TO TECHNOLOGY FOR IMPROVED QUALITY AND
QUANTITY OF VIRGIN COCONUT OIL (VCO)**
(Case Studies in Kangean Island)

ABSTRACT

Virgin coconut oil or better known as Virgin Coconut Oil (VCO) is the processing of coconut oil. This study uses two methods, namely the old method and the new method. The purpose of the 2 methods to compare the quality and quantity (VCO) is generated. The weakness of the old method produced results VCO is less clear in color while the color of the new method is very clear. The new method has the addition of enzyme and the addition of treatment (stirring, the addition of enzyme, and charcoal filtration *akif*). The new method produces high yield, moisture content and low FFA levels and turbidity levels more cloudy but the color is clear with a value of 6:53, the water content: 1.99333, FFA levels: 4.5567, turbidity levels: 0.50033.

Keywords: *virgin coconut oil (VCO), the quality, the old method and new method*