

ABSTRACT

**COMPARATIVE CHARACTERISTICS OF COCONUT OIL
GENERATED BY THE EVAPORATION METHOD AND
ACIDIFICATION METHOD WITH ADDITION OF CITRIC ACID**

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The aims of this experiment were to determine physical and chemical characteristics of coconut oil produced by evaporation method (traditional heating) and the acidification with addition of citric acid. The purpose of this research is to distinguish the oil characteristic from evaporation method and the acidification with addition of citric acid. Based on the research, physicochemical properties of coconut oil by evaporation and acidification methods (those are organoleptical test, water degree, free fatty acid and peroxide value), are classified into SNI certification. In another hand the refractive index, specific gravity, dirt content, oils and pelicans, iodine value, and saponification value are not classified into SNI certification. To test organoleptis, percentage of coconut oil, water degree, refractive index, specific gravity, dirt content, iodine value, peroxide value, and free fatty acid showed no significant difference of the two samples of processed palm oil in the evaporation and acidification. As for saponification value showed a significant difference of the two samples of processed palm oil in the evaporation and acidification with citric acid based on independence t-test.

Key words : Coconut oil, evaporation method, acidification method, characteristics, differences.