

**THE EFFECT OF STORAGE OF COCONUT (*Cocos nucifera* L.)
ON THE QUALITY OF VCO (VIRGIN COCONUT OIL)**

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ABSTRACT

Coconut plants in general can be used for all parts of the plant from the fruit, leaves to the tree. Jember Regency ranks 8th with the largest area and coconut production. Meanwhile, the production is 11,845 tons and 13,795 tons. The area and production of coconut plantations in Jember Regency experienced an increase in growth compared to other districts by 0.068% and 0.165% (BPS, 2017). Virgin coconut oil (VCO) is a processed product from coconut meat in the form of a clear, tasteless liquid with a characteristic coconut odor. VCO contains high medium and low chain saturated fatty acids (about 90%) so that it is easily absorbed by the body and converted into energy and has a high enough lauric acid content. In addition, VCO can be used as a substitute for other vegetable oils in the processing of food, pharmaceutical and cosmetic products (Barlina & Torar, 2009). The study used a non-factorial randomized block design. The factors used are the effect of storage time with control storage or without storage, 5 days of storage, 10 days of storage, 15 days of storage and 20 days of storage. The research data were analyzed using the F test with a level of 5% and 1%, if the results had a very significant effect, a further BNJ test was carried out. This study gives a very significant effect on the yield parameters of VCO and VCO fatty acids, and the results have no significant effect on the parameters of VCO water content, VCO specific gravity, VCO viscosity and VCO pH. The 20-day storage treatment yielded the best on the parameters of VCO yield reaching 15.65%, water content 0.5, fatty acid 0.05, specific gravity 0.917g/ml, viscosity 6.686 and pH 6.

Keywords : Coconut fruit, VCO, Storage time