

**The effect Giving Of Bread Yeast (*Saccharomyces cerevisiae*) on the Rendemen,  
Color, Water Content, Levels of Free Fatty Acids and Lauric Acid Levels  
Pure Coconut Oil (VCO).**

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***ABSTRACT***

Virgin Coconut is obtained by mechanical treatment and minimal heat usage and does not use heat. Coconut oil is known as lauric oil because most of its constituent fatty acids are lauric acid. This study was conducted in order to be able to determine the effect of bread yeast on yield, color, free fatty acid level, lauric acid level using coconut aged 12 months and given several doses of bread yeast. The research design used was Randomized Block Design (RBD) which used one factor consisting of the amount of bread yeast with 3 treatments. The treatment was given a dose of bread yeast 3.75 grams, the second treatment was given a dose of bread yeast 7.50 grams, the third treatment was given a dose of bread yeast 11.25 grams. Each treatment was repeated 9 times. In the parameters of yield, moisture content showed no significant effect. While the parameters of color, the levels of free fatty acids and levels of lauric acid showed significant results, and the best treatment was obtained with a dose of bread yeast as much as 7.50 grams.

Keywords: Virgin Coconut Oil, Fermentation, Bread Yeast