

**THE EFFECT OF COMPARISON OF WATER
ADDITION AND LONG SPIN TIME
ON VCO QUALITY
(Virgin Coconut Oil)**

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ABSTRACT

Coconut plant (Cocos nucifera L.) is one of the industrial plants which plays an important role in maintaining the Indonesian nation. Therefore, the coconut tree is called The Tree of Life (tree of life). Coconut also produces processed products that are popular recently, namely Virgin Coconut Oil (VCO) which scientifically has VCO benefits for health, including reducing the risk of cardiovascular disease, anti-diabetes and antioxidants, preventing premature aging and healing wounds, and many other benefits. (Palilingan & Pungus, 2018). This study aims to determine the effect of the ratio of the addition of water and the length of the cycle time on the quality of VCO. This study used a factorial Completely Randomized Design (CRD) which consisted of 2 factors, namely the ratio of the addition of water (K) and the length of time factor (A). The K factor consists of 3 levels, namely: K1 = 1 kg of grated coconut: 2 liters of water, K2 = 1 kg of grated coconut: 3 liters of water and K3 = 1 kg of grated coconut: 4 liters of water and Factor A consists of three levels, namely: A1 = 10 Minutes, A2 = 20 Minutes and A3 = 30 Minutes. The results showed that the ratio factor of adding water had a significant effect on yield and water content but had no significant effect on volume specific gravity, viscosity, acid number and pH and the centrifugation time factor had no significant effect on yield, specific gravity, viscosity, acid number, water content. and pH.

Keywords :Centrifugation, Coconut milk, VCO