

***THE EFFECT OF YEAST FERMENTATION AND ENZIM
PAPAYA LEAF OF YIELD AND ALCOHOL LEVEL
VIRGIN COCONUT OIL (VCO)***

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ABSTRACT

Virgin coconut oil is an modification to the process in which coconut oil is made so that products with low level of water and free fatty acids, clear, and sweet-smelling. To break the fat emulsion bonds in coconut milk using the methods of enzymatic. The synthesis of emulsicle can result from the presence of a proteolitik enzyme. This enzyme can catalyze the reaction to protein breakdown by injecting its peptic bonds into simpler compounds. This research method uses a complete random vectorial design, with three treatments each, and repeated three times. As for the treatment: factor 1 : R1 : yeast 1 gram / 500 ml, R2 : yeast 2 gram / 500ml, R3 yeast 3 gram / 500ml. Factor 2 : D1 : extract of papaya leaf 1 gram/ 500ml, D2 : extract of papaya leaf 2 gram/500ml, D3 extract of papaya leaf 3 gram/500ml. In hopes of getting vetter vco quality. The results in the highest rendemen on treatment of R1D1 at 27.9%, the highest alcohol content of R3D3 is 0,48 %, the highest water content of R3D2 0.18%, the highest fat-free acid level of R2D3 is 0.19%.

Keywords: vco, yeast tape, extract of papaya leaves