

INCREASE THE SPEED AND DURATION OF COCONUT MILK ROTATION TO THE QUALITY OF VCO (VIRGIN COCONUT OIL)

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ABSTRACT

The coconut palm plant (*Cocos nucifera* L.) can be used for all its parts from roots, stems, to shoots. Due to this versatile nature coconut has a high economic value and is in demand by the public. VCO (Virgin Coconut Oil) is pure coconut oil made from fresh coconut meat that is processed in low temperatures or without heating. This study aims to determine the effect of speed and duration of coconut milk on the quality of VCO. This study used a factorial Complete Randomized Design (RAL) consisting of two factors, namely the speed factor (K) and the rotation length factor (L). factor K consists of two levels: K1 = 1400 rpm and K2 = 2800 rpm. The time factor (L) consists of L1=10 Minutes, L2 = 20 Minutes and L3 = 30 Minutes. The results showed that the centrifugation rotation factor had a significant effect on the yield, and the specific gravity of the VCO produced, but had an unreal effect on the moisture content, fatty acids, pH and viscosity of VCO. The centrifugation time factor has an unreal effect on the yield, moisture content, acid number, pH, specific gravity and viscosity of VCO.

Keywords : *VCO, Centrifuge, Coconut Milk*