

The Effect of Centrifugation Duration on Yield, Water Content, Free Fatty Acids and Lauric Acid on *Virgin Coconut Oil* Produced

Bagus Ari Kusuma

*Cultivation Of Plantation Crop Study Program
Agriculture Production Department*

ABSTRACT

Research on the effect of centrifugation duration on yield, water content, free fatty acids (FFA) and lauric acid was conducted in September 2019 to October 2019 at the Agricultural Product Processing Laboratory in State Polytechnic of Jember. This research was conducted using Non Factorial Randomized Design (NFRD) with four treatments, (P1) 15 minutes centrifugation, (P2) 20 minutes centrifugation, (P3) 25 minutes centrifugation and (P4) 30 minutes centrifugation. With observational parameters such as yield, water content, free fatty acids and lauric acid. This study showed significantly different results on the parameters of water content, free fatty acids (AFF) and lauric acid. The optimum treatment is shown in (P3) with a centrifugation time of 25 minutes.

Keywords: Virgin Coconut Oil, Centrifugation Metode, Yield, Water Content, Free Fatty Acids (FFA), Lauric Acid