

## ABSTRAK

### LAMA MASA PENYIMPANAN *VIRGIN COCONUT OIL* (VCO) TERHADAP KONSENTRASI BUNGA CEMPAKA (*Magnolia* *Champacavar. Aurea*) DALAM MENCEGAH PENYAKIT JANTUNG

Ni Made Milka Ayu Diana

Tujuan dari penelitian ini untuk mengetahui pengaruh lama penyimpanan Virgin Coconut Oil (VCO) dengan penambahan bunga cempaka kuning (*Magnolia champaca* var. *aurea*) terhadap kandungan gizi (lemak, protein dan air) dan sifat organoleptik (warna, aroma, rasa, tekstur dan keseluruhan), serta potensinya dalam mempertahankan mutu gizi sesuai standar SNI 7382:2008 sebagai upaya mendukung pencegahan penyakit jantung. Metode penelitian ini menggunakan metode eksperimen dengan Rancangan Acak Lengkap (RAL) yang terdiri atas kombinasi perlakuan lama penyimpanan (0, 24, 48 jam) dan konsentrasi bunga cempaka kuning (25%, 50%, 75%). Hasil penelitian ini menunjukkan lama penyimpanan terhadap penambahan parameter yang dianalisis meliputi kadar lemak, kadar protein, dan kadar air dengan metode proksimat, serta uji organoleptik (warna, aroma, rasa, tekstur dan keseluruhan) menggunakan 30 panelis. Data dianalisis dengan uji ANOVA, dilanjutkan uji Tukey, dan korelasi pada taraf signifikan 5%. Hasil penelitian menunjukkan bahwa lama penyimpanan dan konsentrasi bunga cempaka kuning berpengaruh nyata ( $p < 0,05$ ) terhadap kandungan VCO). Perlakuan KBC24 (K 75% + BC 25%) menghasilkan kadar lemak dan protein tertinggi serta kadar air terendah. Uji organoleptik menunjukkan bahwa mutu sensori relatif stabil hingga 48 jam, dengan penerimaan tertinggi pada 24 jam penyimpanan. Analisis korelasi menunjukkan bahwa penambahan bunga cempaka berhubungan negatif dengan kadar lemak dan protein, serta positif dengan kadar air. Perlakuan terbaik diperoleh pada formulasi KBC24 (K 75% + BC 25%) dengan mutu gizi yang stabil dan daya terima panelis yang baik. Penggunaan konsentrasi bunga cempaka kuning sebesar 25% KBC24 pada VCO terbukti menghasilkan mutu terbaik baik dari segi kandungan gizi maupun organoleptik.

**Kata kunci : Bunga Cempaka Kuning, Lama Masa Penyimpan, Mutu Gizi, Organoleptik, Virgin Coconut Oil.**

## ABSTRACT

### ***DURATION OF STORAGE OF VIRGIN COCONUT OIL (VCO) ON CEMPAKA FLOWER (*Magnolia Champacavar. Aurea*) CONCENTRATION IN PREVENTING HEART DISEASE***

**Ni Made Milka Ayu Diana**

The purpose of this study was to determine the effect of the length of storage of *Virgin Coconut Oil* (VCO) with the addition of yellow cempaka flowers (*Magnolia champaca var. aurea*) on nutritional content (fat, protein, and water) and organoleptic properties (color, aroma, taste, texture, and overall), as well as its potential in maintaining nutritional quality according to SNI 7382:2008 standards as an effort to support the prevention of heart disease. This research method used an experimental method with a completely randomized design (CRD) consisting of a combination of storage duration (0, 24, 48 hours) and yellow cempaka flower concentration (25%, 50%, 75%). The results of this study showed the length of storage on the addition of parameters analyzed, including fat content, protein content, and water content by proximate method, as well as organoleptic tests (color, aroma, taste, texture, and overall) using 30 panelists. Data were analyzed by the ANOVA test, followed by the Tukey test and correlation at the 5% significance level. The results indicated that the length of storage and the concentration of yellow cempaka flowers had a significant effect ( $p < 0.05$ ) on the content of VCO. The KBC24 treatment (K 75% + BC 25%) produced the highest fat and protein content and the lowest water content. Organoleptic tests showed that the sensory quality was relatively stable up to 48 hours, with the highest acceptance at 24 hours of storage. Correlation analysis indicated that the addition of cempaka flower was negatively associated with fat and protein content and positively with moisture content. The best treatment was obtained in the formulation KBC24 (K 75% + BC 25%), with stable nutritional quality and good panelist acceptance. The use of a yellow cempaka flower concentration of 25% KBC24 in VCO proved to produce the best quality, both in terms of nutritional content and organoleptic properties.

**Keywords :, Length of Storage Period, Nutritional Quality, Organoleptic, Virgin Coconut Oil, Yellow Cempaka Flower**