

ABSTRAK

KUALITAS MINYAK URUT VCO REMPAH LENGKUAS (*Alpinia galanga*, L.) DENGAN METODE FERMENTASI (Oleh Risda Marliyantina; Pembimbing: Putri Indah Sayakti dan Dyera Forestryana; 2024; 128 halaman)

VCO dalam industri farmasi dapat dikembangkan sebagai pengobatan alternatif herbal seperti minyak urut. Penambahan rempah lengkuas dapat meningkatkan kualitas dan aktivitas VCO karena terdapat kandungan flavonoid sebagai antiinflamasi. Tujuan penelitian ini yaitu untuk mengetahui kualitas *virgin coconut oil* murni dan kualitas *virgin coconut oil* dengan penambahan lengkuas (*Alpinia galanga*, L.) yang dibuat dengan metode fermentasi, serta kualitas *virgin coconut oil* komersil terhadap parameter kimia dan parameter fisika. Proses pembuatan minyak urut dilakukan secara tradisional dengan metode fermentasi tanpa pemanasan. *Virgin coconut oil* murni yang dibuat dengan metode fermentasi memiliki aroma agak harum, warna jernih, kadar air 0,142%, bilangan asam 0,186%, dan bilangan peroksida 0,049 mEQ Peroksida/Kg; *Virgin coconut oil* dengan penambahan lengkuas (*Alpinia galanga*, L.) yang dibuat dengan metode fermentasi memiliki aroma agak harum, warna jernih, kadar air 0,167%, bilangan asam 0,191%, dan bilangan peroksida 0,044 mEQ Peroksida/Kg; *virgin coconut oil* komersil memiliki aroma agak harum, warna jernih, kadar air 0,080%, bilangan asam 0,153%, dan bilangan peroksida 0,033 mEQ Peroksida/Kg. Dapat disimpulkan bahwa kualitas minyak urut *virgin coconut oil* rempah lengkuas memenuhi persyaratan berdasarkan uji parameter kimia dan parameter fisika.

Kata kunci: Minyak Kelapa Murni, Rempah Lengkuas, Fermentasi, Standar Nasional Indonesia.

ABSTRACT

QUALITY OF VCO GALANGAL SPICE MASSAGE OIL (Alpinia galanga, L.) USING THE FERMENTATION METHOD (By Risda Marliyantina; Advisor: Putri Indah Sayakti and Dyera Forestryana; 2024; 128 pages)

Virgin Coconut Oil in the pharmaceutical industry can be developed as an alternative herbal treatment such as massage oil. The addition of galangal spice can improve the quality and activity of VCO because it contains flavonoids which are anti-inflammatory. The aim of this research is to determine the quality of pure virgin coconut oil and the quality of virgin coconut oil with the addition of galangal (Alpinia galanga, L.) which is made using the fermentation method, as well as the quality of commercial virgin coconut oil regarding chemical parameters and physical parameters. The process of making massage oil is carried out traditionally using the fermentation method without heating. Pure virgin coconut oil made using the fermentation method has a slightly fragrant aroma, clear color, water content of 0.142%, acid value of 0.186%, and peroxide value of 0.049 mEQ Peroxide/Kg; Virgin coconut oil with the addition of galangal (Alpinia galanga, L.) which is made using the fermentation method has a slightly fragrant aroma, clear color, water content of 0.167%, acid value of 0.191%, and peroxide value of 0.044 mEQ Peroxide/Kg; Commercial virgin coconut oil has a slightly fragrant aroma, clear color, water content of 0.080%, acid value of 0.153%, and peroxide value of 0.033 mEQ Peroxide/Kg. It can be concluded that the quality of virgin coconut oil with galangal spices meets the requirements based on chemical parameter tests and physical parameters.

Keywords: *Virgin Coconut Oil, Galangal Spice, Fermentation, Indonesian National Standard.*