



DAFTAR PUSTAKA

- Akoh, C.C., 2002, *Food Lipids: Chemistry, Nutrition, and Biotechnology*, Marcel Dekker Inc., New York.
- Alexander, K.S., Biskup, M., and Chayes, L., 2005, Colligative Properties of Solutions, *J. Stat. Phys.*, 119(3), 479–507.
- Anonim, 2007, *Gambaran Sekilas Industri Minyak Kelapa Sawit*, Departemen Perindustrian, Jakarta.
- Anonim, 2009, *APCC Quality Standarts for Virgin Coconut Oil*, Asean Pacific Coconut Community.
- Anonim, 2013a, *Material Safety Data Sheet Calcium Chloride*, Sciencelab.
- Anonim, 2013b, *Material Safety Data Sheet Vanilin*, Sciencelab.
- Anonim, 2015a, *Statistik Kelapa Sawit Indonesia*, Badan Pusat Statistik, Jakarta
- Anonim, 2015b, *Standart for Named Vegetable Oils Codex Stan 210-1999*, Codex Alimentarius International Food Standards.
- Anonim, 2016a, *Statistik Perkebunan Indonesia 2013-2015*, Direktorat Jenderal Perkebunan Indonesia, Jakarta.
- Anonim, 2016b, *Laporan Publik Produksi Sawit*, PT Sinar Mas Agro Resources and Technology Tbk, Jakarta.
- Aziz, T., Olga, Y., dan Sari, A.P., 2017, Pembuatan Virgin Coconut Oil dengan Metode Penggaraman, *Jurnal Teknik Kimia*, 23(2), 51-58.
- Babayan., V.K., 1981, Medium Chain Fatty Acid Esters And Their Medical Nutritional Application, *Am. Oil Chem. Soc.*, 58, 49A-51A.
- Brizard, M., Megharfi, M., Fredier, C., and Mahe, E., 2005. Design of a High Precision Falling Ball Viscosimeter, *Rev. Sci. Inst.*, 76(2), 1-7.
- Campos, R.J., Litwinenko, J.W., and Marangoni, A.G., 2003, Fractionation of Milk Fat by Short-path Distillation, *J. Dairy Sci.*, 86(3), 735-745.
- Canapi, E.C., Agustin, Y.T.V., Moro, E.A., Pedrosa, E., Luz, J.M., and Bendano, J., 1996, *Coconut oil in Bailey's Industrial Oil and Fat Products*, Wiley-Interscience, New York.
- Padmawinata, K., 1997, *Kimia Makanan*, ITB Press, Bandung.



- Desniar, Poernomo, D., dan Wijatur, W., 2009, Pengaruh Konsentrasi Garam pada Peda Ikan Kembung (*Rastrelliger sp.*) dengan Fermentasi Spontan, *Jurnal Pengolahan Hasil Perikanan Indonesia*, 12(1), 73-87.
- Fardiaz, S., 1998, *Fisiologi Fermentasi*, Pusat Antar Universitas IPB, Bogor.
- Ferera, R., 2008, Sintesis Ester Glukovanilat dari Glukosa dan Asam Vanilat Menggunakan Metode Gelombang Mikro serta Uji Aktivitas Antioksidan, *Skripsi*, Departemen Kimia FMIPA UI, Jakarta.
- Fujita, Yoshitaka, Kuramoto, N., Kurano, Y., and Fujii, K., 2003, An Absolute Measurement of the Viscosity by the Falling Ball Method, *Proceeding of 14th Conference on the Properties of Water and Steam*, Kyoto.
- Fujita, Yoshitaka, Kuramoto, N., Kurano, Y., and Fujii, K., 2005, A Study on An Absolute Measurement of the Viscosity by the Falling Ball Method for a Primary Viscosity Standard : Development of A Velocity Measurement System for Falling Ball, *Int. J. Therm.*, 26, 430-432.
- German, J.B., and Dillard, C.J., 2004, Saturated Fats: What Dietary Intake?, *Am. J. Clin. Nutr.*, 80(3), 550-559.
- Gevarsio, G. C., 1996, *Detergency In : Bailey's Industrial Oils and Fats Product*, Wiley Interscience Publisher, New York.
- Handojo, L., 1995, *Teknologi Kimia*, Jilid 2, diterjemahkan oleh Lienda Handojo, Pradaya Pratama, Jakarta.
- Hasenhuettl, G.L., 1997, *Food Emulsifier and Their Application*, Chapman and Hall, New York.
- Hasibuan, H.A., 2011, Optimasi Kondisi Hidrogenasi Minyak Inti Sawit Terafinasi dalam Pembuatan Cocoa Butter Substitute Bebas Lemak Trans, *Widyariset*, 14(2), 423-430.
- Hawkes, S.J, 2004, The Concept of Density, *J. Chem. Educ.*, 81(1), 14-21.
- Helmi, 2009, Pemanfaatan Palm Kernel Oil dalam Pembuatan Virgin Oil, *Jurnal Reaksi*, 7(15), 126-196.
- Ibrahim, F., 1989, *Pengantar Bentuk Sediaan Farmasi*, Universitas Indonesia Press, Jakarta
- Ketaren, S., 1986, *Pengantar Teknologi Minyak dan Lemak Pangan*, UI Press, Jakarta.
- Kusumastuty, I., Andarini, S., dan Aswin, A.A.G.A., 2006, Perbedaan Pengaruh Pemberian Minyak Kelapa Sawit (Palm Oil) dan Minyak Kelapa Murni



(Virgin Coconut Oil) Terhadap Perbaikan Profil Lemak (Kolesterol) pada Tikus dengan Diet Aterogenik, *Jurnal Kedokteran Brawijaya*, 22(3), 113-119.

Leont'ev, A.P., and Vakhrushev, I.A., 1976, Experimental Determination of Effective Viscosity of Fluidized Beds by Falling-ball Method, *Chem. Technol. Fuels Oils*, 12(4), 294-297.

Lommatzsch, T., Megharfi, M., Mahe, E., and Devin, E., 2001, Conceptual Study of An Absolute Falling-ball Viscometer, *Metrologia*, 38, 531.

Mangoensoekarjo, S., 2003, *Manajemen Agribisnis Kelapa Sawit*, UGM Press, Yogyakarta.

Mansor, T.S.T., Che Man, Y.B., Shuhaimi, M., Afiq, M.J.A., and Ku Nurul, F.K.M., 2012, Physicochemical Properties of Virgin Coconut Oil Extracted from Different Processing Methods, *Int. Food Res. J.*, 19 (3), 837-845.

Marten, B., Pfeuffer, M., and Schrezenmeir, J., 2006, Review Medium-chain Triglycerides, *Int. Dairy J.*, 16, 1374-1382.

Matulka, R.A., Noguchi, O., and Nosaka, N., 2006, Safety Evaluation of a Medium and Long Chain Triacylglycerol Oil Produced from Medium-Chain Triacylglycerols Edible Vegetable Oil, *Food Chem. Toxicol.*, 44, 1530-1538.

Mumme, K., and Stonehouse W., 2015, Effects of Medium-Chain Triglycerides on Weight Loss and Body Composition: A Meta-Analysis of Randomized Controlled Trials, *J. Acad. Nutr. Diet.*, 115(2), 249-263.

Murhadi, M., Hidayati, S., dan Kurniawan, R., 2017, Pengaruh Jenis Asam dan Waktu Reaksi Pemanasan terhadap Karakteristik Produk Etanolisis PKO, *Agritech*, 37(1), 69-76.

Nevin, K.G., and Rajamohan, T., 2004, Beneficial Effects of Virgin Coconut Oil on Lipid Parameters and In Vitro LDL Oxidation, *J. Clin. Biochem.*, 37, 830-835.

Nurhidayati, R., 2010, Analisa Mutu Kernel Palm dengan Parameter Kadar ALB (Asam Lemak Bebas), Kadar Air dan Kadar Zat Pengotor di Pabrik Kelapa Sawit PT. Perkebunan Nusantara-V Tandun Kabupaten Kampar, *Tugas Akhir*, Fakultas Tarbiyah dan Keguruan UIN Sultan Syarif Kasim Riau, Pekanbaru.

Onge, M.P., Ross, R., Parsons, W.D., and Jones, P.J.H., 2003, Medium-chain Triglycerides Increase Energy Expenditure and Decrease Adiposity in Overweight Men, *J. Nutr.*, 11, 395-402.

O'Brien, R.D., 2009, *Fats and Oil*, CRC Press LLC, Washington.



- Purwanti, R., 2010, Pengaruh Kertas Saring dan Zeolit dalam Proses Penjernihan Minyak Kelapa Terhadap Kualitas Minyak Kelapa yang Dihasilkan, *Skripsi*, Departemen Kimia FMIPA UGM, Yogyakarta.
- Raharja, S., dan Dwiyuni, M., 2010, Kajian Sifat Fisiko Kimia Ekstrak Minyak Kelapa Murni (Virgin Coconut Oil) yang Dibuat dengan Metode Pembekuan Krim Santan, *J. Tek. Ind. Pert.*, 8(2), 71-78.
- Rizvi, S., Syed., T.R., Ahmed, F., Ahmad, A., Abbas, S., and Mahdi., F., 2014, The Role of Vitamin E in Human Health and Some Deases, *Sultan Qaboos Univ Med. J.*, 14(2) 157-165.
- Rousseau, D., and Marangoni, A.G., 2002, Chemical Interesterification of Food Lipids: Theory and Practice, dalam Akoh, C.C., dan Min, D.B., *Food Lipids: Chemistry, Nutrition and Biotechnology*, Marcel Dekker, Inc., New York.
- Salunkhe, D.K., Chavan, J.K., Adsule, R.N., and Kadam, S.S., 1992, *World Oilseeds: Chemistry, Technology, and Utilization*, Van Nostrand Reinhold, New York.
- Sari, E.P., dan Andayani., 2009, Pembuatan Minyak Kelapa Murni dengan Metode Penggaraman, *Tugas Akhir*, D3 Teknik Kimia UNS, Surakarta.
- Setiaji, B., dan Prayoga, S., 2006, *Membuat VCO Berkualitas Tinggi*, Penebar Swadaya, Jakarta.
- Sibuea, P., 2003, *Antioksidan Senyawa Ajaib Penangkal Penuaan Dini*, Sinar Harapan, Yogyakarta.
- Singh, R., 2015, Oil Palm Genome Sequence Reveals Divergence of Interfertile Species in Old and New Worlds, *Nature*, 500, 335-339.
- Soedjo, P., 1999, *Fisika Dasar*, Ganeca Exact, Yogyakarta.
- Sudarmadji, S., Bambang, dan Suhardi, 1997, *Analisa Bahan Makanan dan Pertanian*, Liberty, Yogyakarta.
- Susilowati, 2009, Pembuatan Virgin Coconut Oil dengan Metode Penggaraman, *J. Tek. Kim.*, 3(2), 246-251.
- Syah, A.N.A., 2005, *Virgin Coconut Oil : Minyak Penakluk Aneka Penyakit*, Agromedia Pustaka, Depok.
- Tanasale, M. L. P., 2013, Aplikasi Starter Ragi Tape Terhadap Rendemen dan Mutu Virgin Coconut Oil (VCO), *Ekosains*, 2(1), 46-52.



- Tan, C.H., Ghazali, H.M., Kuntom, A, Tan, C.P., and Ariffin, A.A., 2009, Extraction and Physicochemical Properties of Low Free Fatty Acid Crude Palm Oil, *Food Chem.*, 113.
- Winarno, F.G., 1982, *Kimia Pangan dan Gizi*, Gramedia, Jakarta.
- Wulandari, S.S., 2002, Penentuan Konsentrasi Kritis Misel SPS dan Lignin II Petronat dengan Menggunakan Metode Konduktometri dan Turbidimetri, *Skripsi*, Jurusan Kimia FMIPA UGM, Yogyakarta.
- Xu, H., Liu, Y., and Zhang, L., 2015, Salting-Out and Salting-In: Competitive Effects of Salt on The Aggregation Behavior of Soy Protein Particles and Their Emulsifying Properties, *Soft Matter*, 11, 5926-5932.