

Peroxides and Saponification Value to Some Packaging of Palm Oil after Frying Repeatedly

Syafruddin Ilyas

Department of Biology, Faculty of Mathematic and Natural Sciences
University of Sumatera Utara, Medan, 20155, Indonesia

Abstract : Detection of peroxide Gives the initial evidence of rancidity in unsaturated fats and oils. So is the saponification value, which is one indicator to see the changes on palm oil is being investigated. The study design was completely randomized with 15 groups [five groups of packaging of palm oil with three groups of frying (1x, 4x and 8x frying)] and 5 replications. Chemical analysis consisted of the determination of both peroxide and saponification value. The data were analyzed using Analysis of Variance (ANOVA) with further Post Hoc test - Bonferroni. The result is peroxide value increase significantly ($p < 0.05$) but saponification value decrease not significantly ($p > 0.05$). Changes of color (yellow to dark brown) and smell less good (racidity).

Keywords : peroxide value, saponification value, smell, color.

Syafruddin Ilyas /International Journal of PharmTech Research, 2016,9(12): 560-564.
