UCIL SAHARI. 04131711033. KARAKTERISTIK KIMIA MINYAK BIJI KENARI (*Canarium* Sp.) LOKAL MALUKU UTARA DENGAN DAN TANPA KULIT ARI

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RINGKASAN

Kenari adalah salah satu tanaman asli Indonesia yang banyak di manfaatkan sebagai bahan pangan. Ada dua spesies kenari di Indonesia yaitu *Canarium vulgaree* dan *Canarium indicum*. *Canarium vulgaree* banyak terdapat di Maluku, sedangkan *Canarium indicum* banyak terdapat di Maluku dan Maluku Utara. Daerah yang memproduksi biji kenari terbanyak di Maluku Utara adalah di Pulau Makian, Kabupaten Halmahera Selatan. Dalam satu hektar lahan dapat di tumbuhi kurang lebih 90 pohon kenari dan setiap pohon, mampu menghasilkan 50 kg/ biji kenari per-bulan. Biji kenari yang sudah matang mengandung lemak 70%, karbohidrat 7%, protein 12%, *tocopherol* 22 mg/g, Natrium 50 mg/kg dan juga mengandung senyawa fenolik. Biji kenari kering mengandung kadar air 3,67%, kadar abu 2,82%, kadar protein 14,89%, serta kadar lemak 38,29. Biji kenari kaya akan komponen bioaktif terutama dari kelompok asam lemak seperti asam oleat, asam linoleat, asam palmitoleat, asam palmitat, asam stearat, dan asam arakidonat. Biji kenari biasa dimanfaatkan sebagai bahan pangan seperti bahan campuran pada pembuatan aneka kue dan langsung dimakan sebagai makanan ringan. Di Maluku Utara masyarakatnya mengolah biji kenari menjadi berbagai macam produk pangan, yaitu halua kenari, bagea kenari, bubur kenari, campuran air guraka, roti kenari, biskuit kenari, sambal kenari, dan produk pangan lainnya. Penelitian dilakukan ekstraksi minyak biji kenari, perhitungan rendemen, analisa kadar air, kadar lemak, asam lemak bebas, karatenoid, fenol, flavonoid dan vitamin E. Penelitian ini menggunakan metode rancangan acak kengkap (RAL) dengan satu faktor, yaitu jenis biji kenari dan penggunaan kulit ari biji kenari. Faktor jenis biji kenari terdiri dari. P1= biji kenari Ifa Tamate dengan kulit ari, P2= biji kenari Ifa Tamate tanpa kulit ari, P3= biji kenari ifa Wagol dengan kulit ari, P4= biji kenari ifa Wagol tanpa kulit ari. Parameter yang diamati yaitu uji sifat fisik dan kimia. Penelitian ini mendapatkan minyak biji kenari dari proses pengepresan menghasilkan nilai rendemen 23-26%, kadar air 0.6611-0.8792%, kadar lemak 96.7061-98.0002 %, asam lemak bebas 0.9735-1.2890%, karatenoid 73.9307-164.5040(μ.g/100g), fenol 0.0172-0.0233%, flavonoid 0.002-0.0073%, vitamin E 29.2833-35.1777(Mg/100g). dengan perlakuan terbaik pada minyak biji kenari ifa wagol tanpa kulit ari.

Kata Kunci: *Buah Kenari, Biji kenari, Minyak kenari, Kulit Ari Kenari Minyak Biji Kenari*

UCIL SAHARI. 04131711033. CHEMICAL CHARACTERISTICS OF CANARIO SEED OIL (*Canarium* Sp.) LOCAL NORTH MALUKU WITH AND WITHOUT AIRCRAFT

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SUMMARY

Cannarium Sp are one of the native plants of Indonesia which are widely used as food ingredients. There are two species of canary in Indonesia, namely *Canarium vulgaree* and *Canarium indicum*. *Canarium vulgaree is* widely found in Maluku, while *Canarium indicum* is widely found in Maluku and North Maluku. The area that produces the most *cannarium* in North Maluku is Makian Island, South Halmahera Regency. In one hectare of land can be grown approximately 90 *cannarium* trees and each tree, capable of producing 50 kg / I per month. Ripe *cannarium* seeds contain 70% fat, 7% carbohydrates, 12% protein, *tocopherol* 22 mg/g, sodium 50 mg/kg and also contain phenolic compounds. Dried *cannarium* seeds contain 3.67% water content, 2.82% ash content, 14.89% protein content, and 38.29 fat content. *Cannarium* seeds are rich in bioactive components, especially from the fatty acid group such as oleic acid, linoleic acid, palmitoleic acid, palmitic acid, stearic acid, and arachidonic acid. *Cannarium* seeds are commonly used as food ingredients such as a mixture in the manufacture of various cakes and are eaten directly as snacks. In North Maluku, the people process *cannarium* into various kinds of food products, namely halua *cannarium*, bagea *cannarium*, *cannarium* porridge, a mixture of guraka water, *cannarium* bread, *cannarium* biscuits, *cannarium* sauce, and other food products. The research was carried out by extracting *cannarium* oil, calculating yield, analyzing moisture content, fat content, free fatty acids, carotenoids, phenols, flavonoids and vitamin E. This study used a completely randomized design (CRD) method with one factor, namely the type of *cannarium* and the use of *cannarium*. *cannarium* husk. The *cannarium* type factor consists of. P1= Ifa Tamate *cannarium* with husk, P2= Ifa Tamate walnuts without epidermis, P3= Ifa Wagol *cannarium* with epidermis, P4= Ifa Wagol *cannarium* without epidermis. Parameters observed were physical and chemical properties test. This study found that *cannarium* oil from the pressing process yielded a yield of 23-26%, water content 0.6611-0.8792%, fat content 96.7061-98.0002%, free fatty acids 0.9735-1.2890%, carotenoids 73.9307-164.5040(g/100g), phenol 0.0172-0.0233%, flavonoids 0.002-0.0073%, vitamin E 29.2833-35.1777(Mg/100g). with the best treatment on ifa wagol *cannarium* oil without the epidermis.

Keywords: *Cannarium Sp, Cannarium seeds, Cannarium Oil, Arid Peel Cannarium Seed Oil*