

**PENGARUH PENAMBAHAN TERSIER BUTIL HIDROKSI QUINON
PADA MINYAK KELAPA OLAHAN PETANI**

Muh. Amir M

**Program Studi Kimia FKIP
Universitas Mulawarman**

Abstract: A study has been conducted on the use of TBHQ to prevent rancidity of coconut oil produced by farmers using traditional methods. This study was designed to determine degree of rancidity of coconut oil with and without additional antioxidants during the storage for 1 and 2 months. The results of this study were: there was no significant difference ($P > 0,05$) in the degree of coconut oil rancidity at the beginning of the experiment either with or without additional antioxidant. There was a significant difference ($P < 0,05$) in the degree of rancidity between control and samples added with the antioxidant BHT 0,01% and 0,02% during storage. It could therefore be concluded that the use of antioxidant TBHQ 0,01% was effective enough to prevent rancidity up to 2 months.

Key word: Tersier Butil Hidroks quinon, Ketengikan, minyak kelapa