

**PENGARUH PEMURNIAN TERHADAP MUTU MINYAK BIJI PEPAYA (*Carica papaya* L.) DITINJAU DARI SIFAT FISIKO KIMIAWI**

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***THE EFFECT OF PURIFICATION ON THE QUALITY OF PAPAYA SEED OIL (Carica papaya L.) BASED ON THE PHYSICOCHEMICAL CHARACTERISTICS***

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*The aim of this research is to obtain the rendement of papaya seed oil (*Carica papaya* L.) before and after purification and to determine the physicochemical characteristics. Papaya seed oil is obtained by n-hexane maceration process for 18 hours. Physicochemical properties tested include an acid number, saponification number, peroxide number, aroma, color, moisture content and density. Purification of papaya seed oil is done by degumming and neutralization.*

*The extraction yield of papaya seed oil was obtained at  $15.70 \pm 1.34\%$  while after purification was obtained  $35.78 \pm 9.06\%$ . Oil physicochemical properties before purification have a water content of oil of  $1.06 \pm 0.33\%$ ; Density  $0,91 \pm 0,00\text{g / mL}$ ; Peroxide value  $21.77 \pm 1.28\text{ mg / kg}$ ; Acid value  $37.47 \pm 0.07\text{mg NaOH / g of oil}$ ; And saponification value  $147.55 \pm 4.73\text{mg KOH / g of oil}$ . While after purification as follows: oil loss  $64.23 \pm 4.19\%$ . Water content  $0.88 \pm 0.05$ ; Peroxide value  $12.85 \pm 1.56\text{ mg / kg}$ ; Acid value  $29.17 \pm 0.47\text{ mg NaOH / g of oil}$ ; Saponification value  $91.95 \pm 5.62\text{ mg KOH / g oil}$ .*

**Keywords :** *Carica papaya L., maceration, physicochemistry, purification.*