ACKNOWLEDGEMENTS

Praise the Lord Jesus Christ for His blessings that has been given unto the writer during preparation, research, and the completion of this thesis entitled “STUDY OF PHYSICOCHEMICAL QUALITIES OF PALM-CORN COMPOSITE OIL DURING INTERMITTENT DEEP FRYING”, in which without His Grace, this thesis may not be completed in time. Furthermore, the writer has gained valuable experience and knowledge while completing the thesis.

The writer realizes that the thesis could not be completed without all the assistance, guidance, prayers, and supports from many parties involved. Therefore, the writer would like to express gratitude to those who help and support, whether directly or indirectly, including:

1) Mrs. Sisi Patricia L. A. Gultom, M.Eng, as the thesis supervisor and Head of Microbiology Laboratory, for the guidance and support during the process and completion of thesis report.

2) Mr. Jeremia Manuel Halim, MP, as the thesis co-supervisor and Head of Quality Control Laboratory, for the guidance and support during the process and completion of thesis report.

3) Ms. Julia Ratna Wijaya, MAppSc as the Head of Food Technology Department, Faculty of Science and Technology, Universitas Pelita Harapan.

4) Mrs. Melanie Cornelia, MT, M.Si; Ms. Ratna Handayani, MP; and Mrs. Natania, M.Eng, as Head of Chemistry, Research, and Food Processing Laboratory.
5) Mr. Darius, Mr. Yosafat, Mrs. Meri, Mr. Hendra, Ms. Rachel, and Mr. Adzie, for the support and guidance in the laboratory during the research.

6) Beloved parents and sister for the never ending support, help, and prayer.

7) Fellow friends under the same supervision: Nita Felicia and Sabrina Yoshe, for supporting one another in completing this thesis.

8) Vanessa Jasmine, Debby Novianty, Adeline Pannadhika, Felicia Audrey Pranata, Nasya Jessica, Elizabeth Kurniadi, Grace Liesar, other fellow classmates of C 2011, and all members of Food Technology 2011 Universitas Pelita Harapan for all the help and support given during thesis completion.

9) Seniors that have helped the writer by sharing experience and information regarding their thesis.

10) Every person who cannot be mentioned that had contributed to the completion of the thesis, either directly or indirectly.

The writer realizes that this report may be imperfect and that the writer might have done unexpected things during research and thesis completion. Therefore, the writer wants to apologize for any mistakes and unclear statements found in this thesis that the writer is not aware of. The writer would welcome any critics and suggestion upon this thesis. Furthermore, the writer sincerely hopes that this thesis may be useful for the readers.

Tangerang, February 2015

Writer
# TABLE OF CONTENTS

## COVER

<table>
<thead>
<tr>
<th>SECTION</th>
<th>PAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>STATEMENT OF THESIS AUTHENTICITY</td>
<td>v</td>
</tr>
<tr>
<td>APPROVAL BY THESIS SUPERVISORS</td>
<td></td>
</tr>
<tr>
<td>APPROVAL BY THESIS EXAMINATION COMMITTEE</td>
<td></td>
</tr>
<tr>
<td>ABSTRACT</td>
<td>v</td>
</tr>
<tr>
<td>ACKNOWLEDGEMENTS</td>
<td>vi</td>
</tr>
<tr>
<td>TABLE OF CONTENTS</td>
<td>viii</td>
</tr>
<tr>
<td>LIST OF FIGURES</td>
<td>xi</td>
</tr>
<tr>
<td>LIST OF TABLES</td>
<td>xii</td>
</tr>
<tr>
<td>LIST OF APPENDICES</td>
<td>xiii</td>
</tr>
</tbody>
</table>

## CHAPTER I INTRODUCTION

1.1 Background ................................................................................................... 1  
1.2 Research Problem ......................................................................................... 3  
1.3 Objectives ..................................................................................................... 3  
  1.3.1 General Objective .................................................................................. 4  
  1.3.2 Specific Objectives ................................................................................ 4  

## CHAPTER II LITERATURE REVIEW

2.1 Oil Palm ........................................................................................................ 5  
  2.1.1 Palm Oil ................................................................................................. 6  
2.2 Corn Oil ........................................................................................................ 8  
2.3 Blending of Oil ............................................................................................ 12  
2.4 Deep Fat Frying ........................................................................................... 12  
2.5 Oil Degradation during Frying ................................................................... 15  
  2.5.1 Color Formation ................................................................................... 15  
  2.5.2 Oxidation .............................................................................................. 16  

viii
CHAPTER III RESEARCH METHODOLOGY

3.1 Materials and Equipments ................................................................. 23
3.2 Research Procedures .................................................................... 24
   3.2.1 Blending of Palm Oil and Corn Oil ......................................... 24
   3.2.2 Deep Frying ........................................................................... 24
3.3 Experimental Design ..................................................................... 25
3.4 Analytical Procedures .................................................................... 28
   3.4.1 Color (Ekthamasut and Akesowan, 2001; Wrolstad and Smith, 2010) ................................................................. 28
   3.4.2 Viscosity (Bourne, 1982) .......................................................... 28
   3.4.3 Free Fatty Acid Value (AOAC, 2005) ...................................... 29
   3.4.4 Peroxide Value (AOAC, 2005) .................................................. 29
   3.4.5 $p$-Anisidine and Totox Value (Cruz, et al., 2014; O’Keefe and Pike, 2010) ................................................................. 30
   3.4.6 Oil Absorption (Serjouie, et al., 2010) ..................................... 31
   3.4.7 Moisture Content (AOAC, 2005) .............................................. 32

CHAPTER IV RESULTS AND DISCUSSION

4.1 Effect of Blending Ratio and Frying Time to the Physical Quality of Oil .................................................................................................................. 33
   4.1.1 Yellowness Index ................................................................... 33
   4.1.2 Lightness ................................................................................ 35
   4.1.3 Viscosity ................................................................................. 38
4.2 Effect of Blending Ratio and Frying Time to the Chemical Quality of Oil .................................................................................................................. 40
   4.2.1 Free Fatty Acid ..................................................................... 40
   4.2.2 Peroxide Value ...................................................................... 42
   4.2.3 $p$-Anisidine Value ............................................................... 44
   4.2.4 Totox Value .......................................................................... 46
4.3 Oil Absorption in Deep-Fried Soybean Curd .................................... 49
CHAPTER V CONCLUSIONS AND SUGGESTIONS

5.1 Conclusions ........................................................................................................ 50
5.2 Suggestions ....................................................................................................... 51

BIBLIOGRAPHY .................................................................................................. 52
APPENDICES ....................................................................................................... 58
LIST OF FIGURES

Figure 2.1 Oil Palm Fruit Bunch ................................................................. 6
Figure 2.2 Structure of Oil Palm Fruit ..................................................... 6
Figure 2.3 Structure of Corn Kernel ......................................................... 8
Figure 2.4 Structure of Cholesterol and Common Phytosterol ............... 10
Figure 2.5 Chemical and Physical Reactions occurred during Frying ....... 14
Figure 2.6 Oxidation Reaction ................................................................. 17
Figure 2.7 Polymerization Reaction ......................................................... 19
Figure 2.8 Hydrolysis Reaction ............................................................... 21
Figure 3.1 Flow Diagram of Palm and Corn Oil Blending ....................... 24
Figure 3.2 Intermittent Frying Time-Scheme ........................................ 25
Figure 3.3 Overall Scheme of Research .................................................. 26
Figure 4.1 Result of Yellowness Index of Composite Oil with Different Ratio and Frying Time ............................................................ 34
Figure 4.2 Result of Lightness of Composite Oil with Different Ratio and Frying Time ................................................................. 35
Figure 4.3 Color Changes of Palm Oil ....................................................... 37
Figure 4.4 Color Changes of 90:10 Palm-Corn Composite Oil ................. 37
Figure 4.5 Color Changes of 80:20 Palm-Corn Composite Oil ............... 37
Figure 4.6 Color Changes of 70:30 Palm-Corn Composite Oil ............... 37
Figure 4.7 Result of Viscosity of Composite Oil with Different Ratio and Frying Time ................................................................. 39
Figure 4.8 Result of Free Fatty Acid of Composite Oil with Different Ratio and Frying Time ............................................................. 42
Figure 4.9 Result of Peroxide Value of Composite Oil with Different Ratio and Frying Time ................................................................. 44
Figure 4.10 Result of p-Anisidine Value of Composite Oil with Different Ratio and Frying Time ........................................................ 46
Figure 4.11 Result of Totox Value of Composite Oil with Different Ratio and Frying Time ................................................................. 48
## LIST OF TABLES

<table>
<thead>
<tr>
<th>Table</th>
<th>Title</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table 2.1</td>
<td>Classification of Oil Palm</td>
<td>5</td>
</tr>
<tr>
<td>Table 2.2</td>
<td>Fatty Acid Composition of Palm Oil</td>
<td>6</td>
</tr>
<tr>
<td>Table 2.3</td>
<td>Physicochemical Properties of Palm Oil and Its Fractions</td>
<td>8</td>
</tr>
<tr>
<td>Table 2.4</td>
<td>Classification of Corn</td>
<td>8</td>
</tr>
<tr>
<td>Table 2.5</td>
<td>Fatty Acid Composition of Corn Oil</td>
<td>10</td>
</tr>
<tr>
<td>Table 2.6</td>
<td>Sterol Composition of Corn Oil</td>
<td>11</td>
</tr>
<tr>
<td>Table 2.7</td>
<td>Chemical and Physical Properties of Refined Corn Oils</td>
<td>11</td>
</tr>
<tr>
<td>Table 2.8</td>
<td>Nutrient Composition of Soybean Curd</td>
<td>22</td>
</tr>
<tr>
<td>Table 3.1</td>
<td>Experimental Design</td>
<td>27</td>
</tr>
<tr>
<td>Table 4.1</td>
<td>Result of Yellowness Index</td>
<td>33</td>
</tr>
<tr>
<td>Table 4.2</td>
<td>Result of Oil Lightness with Different Oil Blending Ratio</td>
<td>35</td>
</tr>
<tr>
<td>Table 4.3</td>
<td>Result of Oil Lightness on Different Frying Day</td>
<td>36</td>
</tr>
<tr>
<td>Table 4.4</td>
<td>Result of Oil Viscosity</td>
<td>38</td>
</tr>
<tr>
<td>Table 4.5</td>
<td>Result of Free Fatty Acid with Different Oil Blending Ratio</td>
<td>40</td>
</tr>
<tr>
<td>Table 4.6</td>
<td>Result of Free Fatty Acid on Different Frying Day</td>
<td>41</td>
</tr>
<tr>
<td>Table 4.7</td>
<td>Result of Peroxide Value with Different Oil Blending Ratio</td>
<td>42</td>
</tr>
<tr>
<td>Table 4.8</td>
<td>Result of Peroxide Value on Different Frying Day</td>
<td>43</td>
</tr>
<tr>
<td>Table 4.9</td>
<td>Result of p-Anisidine Value with Different Oil Blending Ratio</td>
<td>45</td>
</tr>
<tr>
<td>Table 4.10</td>
<td>Result of p-Anisidine Value on Different Frying Day</td>
<td>45</td>
</tr>
<tr>
<td>Table 4.11</td>
<td>Result of Totox Value with Different Oil Blending Ratio</td>
<td>47</td>
</tr>
<tr>
<td>Table 4.12</td>
<td>Result of Totox Value on Different Frying Day</td>
<td>47</td>
</tr>
<tr>
<td>Table 4.13</td>
<td>Oil Absorption in Deep Fried Soybean curd</td>
<td>49</td>
</tr>
</tbody>
</table>
LIST OF APPENDICES

Appendix A. Yellowness Index ................................................................. A-1
Appendix B. Lightness .......................................................................... B-1
Appendix C. Viscosity ........................................................................... C-1
Appendix D. Free Fatty Acid ................................................................. D-1
Appendix E. Peroxide Value ................................................................. E-1
Appendix F. p-Anisidine Value ............................................................. F-1
Appendix G. Totox Value ..................................................................... G-1
Appendix H. Oil Absorption of Deep-Fried Soybean Curd ................. H-1
Appendix I. Moisture Content of Fresh Soybean Curd ..................... I-1