

DAFTAR PUSTAKA

- Afzal, W., Murhaban, M., Mahmuddin, M., & Bambang, T. (2022). A NA LI SA KEBUTU HA N STEA MDI STA SIUN STER I LI ZER D ENGAN SI STIM P ER EBU SAN 9 0 MENI TDIP TA SN (Ag ro Si nergi N us a nta ra). *Jurnal Mahasiswa Mesin UTU (JMMUTU)*, 1(1, Feb).
- Arsyad, M., Amiruddin, A., Suharno, S., & Jahroh, S. (2020). Competitiveness of palm oil products in international trade: an analysis between Indonesia and Malaysia. *Caraka Tani: Journal of Sustainable Agriculture*, 35(2), 157-167.
- Aruna, S. O. (2023). Chemical composition analysis of palm oils in Ijebu-Ode, Ogun state. *African Journal of Chemical Education*, 13(1), 91-111.
- Athifiyah, Khafina., Saputro, RR. W. A. W., Roesyadi, Achmad., Novarita, Prida. (2023). Pra Desain Pabrik Bioavtur dari Crude Palm Oil (CPO) dengan Metode Hydroprocured Ester and Fatty Acid. *Jurnal Teknik ITS*, 12(2), F106-F111.
- Badan Pusat Statistik. (2023). *Statistik Kelapa Sawit Indonesia 2022*
- Badan Standardisasi Nasional, [BSN] (2006) 'Minyak kelapa sawit mentah (Crude palm oil). SNI 01-2901-2006'. Badan Standardisasi Nasional : Jakarta.
- Buket, Aşkın., & Kaya, Y. (2020). Effect of deep frying process on the quality of the refined oleic/linoleic sunflower seed oil and olive oil. *Journal of Food Science and Technology*, 57(12), 4716-4725.
- Burhan, A. H., Rini, Y. P., Faramudika, E., & Widiastuti, R. (2018). Penetapan angka peroksida minyak goreng curah sawit pada penggorengan berulang ikan lele. *Jurnal pendidikan sains*, 6(2), 48-53.
- Chebet, J., Kinyanjui, T., & Cheplogoi, P. K. (2016). Impact of frying on iodine value of vegetable oils before and after deep frying in different types of food in Kenya. *Journal of Scientific and Innovative Research*, 5(5), 193-196.
- Chen, Y., Qiao, Y., Xiao, Y. U., Chen, H., Zhao, L., Huang, M., & Zhou, G. (2016). Differences in physicochemical and nutritional properties of breast and thigh meat from crossbred chickens, commercial broilers, and spent hens. *Asian-Australasian journal of animal sciences*, 29(6), 855.
- Chew, S. C., & Ali, M. A. (2021). Recent advances in ultrasound technology applications of vegetable oil refining. *Trends in Food Science & Technology*, 116, 468-479.
- Chew, S. C., & Nyam, K. L. (2020). Refining of edible oils. In *Lipids and edible oils* (pp. 213-241). Academic Press.
- Chew, S.C., Tan, C.P., Nyam, K.L. (2017). Optimization of bleaching parameters in refining process of kenaf seed oil with a central
- Danial Efendy Goon, Siti Hamimah Sheikh Abdul Kadir, Normala Ab Latip, Sharaniza., Ab. Rahim and Musalmah Mazlan . (2019). Pal Oil in Lipid-Based Formulations and Drug Delivery System. *Biomolecules*. 9(2), 19.
- Djafar, C. F. M., Naiu, A. S., & Mile, L. (2022). Tingkat Kesukaan dan Karakteristik Mutu Produk Rempeyek Berbahan Dasar Ikan Teri Jengki Kering. *The NIKe Journal*, 10(1), 040-047.

- Febrianto, F., Setianingsih, A., & Riyani, A. (2019). Determination of free fatty acid in frying oils of various foodstuffs. *Indonesian Journal of Chemistry and Environment*, 2(1), 1-6.
- Gharby, S. (2022). Refining vegetable oils: Chemical and physical refining. *The Scientific World Journal*, 2022.
- Goon, Danial. E., Kadir, Siti. H. S. A., Latip, Normala Ab., Sharaniza., Ab. Rahim and Musalmah Mazlan . (2019). Pal Oil in Lipid-Based Formulations and Drug Delivery System. *Biomolecules*. 9(2), 19.
- Hamid, H. W., Limonu, M., & Maspeke, P. N. (2021). Pengaruh konsentrasi bubuk daun kelor (*Moringa oleifera*) sebagai pengawet alami terhadap kualitas dan organoleptik tahu. *Jambura Journal of Food Technology*, 3(2), 62-74.
- Harahap, N. J. (2019). Mahasiswa dan revolusi industri 4.0. *ECOBISMA (Jurnal Ekonomi, Bisnis dan Manajemen)*, 6(1), 70-78.
- Harahap, S. E. (2022). 3-Monochloro-1, 2-Propanediol Ester (3-MCPDE) PADA MINYAK SAWIT TERAFINASI: TINJAUAN PEMBENTUKAN, METODE ANALISIS DAN MITIGASI PENURUNAN. *WARTA Pusat Penelitian Kelapa Sawit*, 27(2), 92-103.
- Hasballah, T., & Siregar, L. H. (2021). Analisa Pemakaian Jumlah BE (Bleaching Earth) terhadap Kualitas Warna DBPO (Degummed Bleached Palm Oil) pada Tangki Bleacher (D202) dengan Kapasitas 2000 Ton/Hari di Unit Refinery PT. Smart Tbk Belawan. *Jurnal Teknologi Mesin UDA*, 1(1), 9-16.
- Husnah dan Nurlela, N. (2020). Analisa Bilangan Peroksida Terhadap Kualitas Minyak Goreng Sebelum Dan Sesudah Dipakai Berulang. *Jurnal Redoks*, 5(1), 65-71.
- Heryani, Hesti (2019). Penentuan kualitas Degummed Bleached Palm Oil (DBPO) dan Refined Bleached Deodorized Palm Oil (RBDPO) dengan pemberian Bleachingearth pada skala industri. *Jurnal Teknologi Industri Pertanian*, 29(1).
- IDRIS, A., Azhari, N. O. U. R., ISHAG, O., Mahmoud, A. L. Í., Ibrahim, E. R. W. A., & Abdurahman, N. O. U. R. (2020). Physicochemical Properties and Fatty Acids Composition of Sudanese *Moringa oleifera* Seed Oil. *Journal of the Turkish Chemical Society Section A: Chemistry*, 7(3), 911-920.
- Jurid, L. S., Zubairi, S. I., Kasim, Z. M., & Ab Kadir, I. A. (2020). The effect of repetitive frying on physicochemical properties of refined, bleached and deodorized Malaysian tenera palm olein during deep-fat frying. *Arabian Journal of Chemistry*, 13(7), 6149-6160.
- Loganathan, Radhika., Tarmizi, Azmil. H. A., Vethakkan, Shireene., Teng, Kim. T. (2022). A riview on Lipid Oxidation in Edible Oils. *Malaysian Journal of Analytical Sciences*, Vol 26 No 6, 1378 - 1393
- Mahmud, S. F. (2019). Proses Pengolahan CPO (Crude Palm Oil) menjadi RBDPO (Refined Bleached and Deodorized Palm Oil) di PT XYZ Dumai. *Jurnal Unitek*, 12(1), 55-64.
- Manzoor, S., Masoodi, F. A., & Rashid, R. (2023). Influence of food type, oil type and frying frequency on the formation of trans-fatty acids during repetitive deep-frying. *Food Control*, 147, 109557.

- Mardiana, M., & Santoso, T. (2020). Purifikasi minyak goreng bekas dengan proses adsorpsi menggunakan arang kulit kacang tanah (*Arachis Hypogaea* L.). *Media Eksakta*, 16(1), 49-56.
- Mohammed, H. A. (2020). Moisture, fat and protein content in various types of animal marketing meats.
- Moisi, Arsal, O. B., Ukhun, M. I., Gold, I. L., & Ezoguan, V. O. (2023). Computation of Melting Point from Iodine Value of Heated, Unheated PKO and POL using Correlation and their Fatty Acid Composition. *Nigeria Agricultural Journal*, 54(1), 487-492.
- Muarif, A., Mulyawan, R., & Fitria, M. (2022). Analisis Kualitas Crude Palm Oil (CPO) Berdasarkan Kinerja Vacuum Dryer di PKS Koperasi Primajasa. *Inov. Tek. Kim*, 7(1), 24-28.
- Nazarena, Yunita., Eliza, E., Terati, T., & Meilina, A. (2022). Pengaruh frekuensi penggorengan bahan makanan terhadap angka peroksida. *Jurnal Sehat Mandiri*, 17(2), 46-56.
- Nidzam, M. S., Hossain, M. S., Ismail, N., Abdul Latip, R., Mohammad Ilias, M. K., Mobin Siddique, M. B., & Zulkifli, M. (2022). Influence of the degumming process parameters on the formation of glyceryl esters and 3-MCPDE in refined palm oil: optimization and palm oil quality analyses. *Foods*, 11(01), 124.
- Nizam, A. A., Muthiyah, K., & Mahmud, M. S. (2020, December). Free fatty acid formation in oil palm fruits during storage. In *IOP Conference Series: Materials Science and Engineering* (Vol. 991, No. 1, p. 012009). IOP Publishing.
- Nurlela, N. (2020). Analisa Bilangan Peroksida Terhadap Kualitas Minyak Goreng Sebelum Dan Sesudah Dipakai Berulang. *Jurnal Redoks*, 5(1), 65-71.
- Nwachoko, N., Akuru, U. B., Inyingi, A., Kpaanadee, R. M., Odinga, T. B., & Egbunefu, C. O. (2023). Physicochemical properties and fatty acid composition of freshly prepared palm oil.
- Dos Passos, R. M., da Silva, R. M., de Almeida Pontes, P. V., Morgano, M. A., Meirelles, A. J., Stevens, C. V., ... & Sampaio, K. A. (2022). Phospholipase cocktail: A new degumming technique for crude soybean oil. *Lwt*, 159, 113197.
- Oktarianti, V., Dewi, E., & Junaidi, R. (2022). Pemurnian Minyak Sawit Merah Menggunakan Filter Bentonit dan Membran Keramik. *Jurnal Pendidikan dan Teknologi Indonesia*, 2(10), 407-412.
- Purnama, K. O., Setyaningsih, D., Hambali, E., & Taniwiryono, D. (2020). Processing, characteristics, and potential application of red palm oil-a review. *International Journal of Oil Palm*, 3(2), 40-55.
- Rakprasoot, J., Tiampakdee, A., & Raviyan, P. (2023). Processing of red palm oil by modified acid degumming method. *Food Agricultural Sciences and Technology (FAST)*, 9(2), 11-22.
- Rismaya, R., & Kurniawan, A. D. PENGARUH SUHU PEMANASAN TERHADAP FREE FATTY ACID DAN IODINE VALUE MINYAK GORENG KEMASAN DAN MINYAK GORENG CURAH.
- Shukla, A. D., Hossain, S. A., Kumari, A., Rao, K. J., & Bharti, B. K. (2020). Comparisons of baking and frying effects on food. *Indian Food Industry Mag*, Vol 4 No 4, 64-75

- Sinurat, D. I., & Silaban, R. (2021). Analysis of the quality of used cooking oil used in frying chicken. *Indonesian Journal of Chemical Science and Technology*, 4(1), 21-28.
- Syafrinal. (2021). Uji Mutu Minyak Goreng Sawit Kemasa X dan Y Berdasarkan Standar Nasional Indonesia (SNI). *Jurnal Teknologi Pertanian*, Vol. 10, No.2, 113-119
- Tambun, R., Ferani, D. G., Afrina, A., Tambun, J. A. A., & Tarigan, D. I. (2019, May). Fatty acid direct production from palm kernel oil. In *IOP conference series: Materials science and engineering* (Vol. 505, No. 1, p. 012115). IOP Publishing.
- Taufik, M., & Atma, Y. (2021). Perubahan Karakteristik Fisikokimia Minyak Selama Penggorengan Dengan Metode Deep Fat Frying: Kajian Literatur. *Agrointek: Jurnal Teknologi Industri Pertanian*, 15(3), 955-966.
- Yola, Melfa., Al-As' ad, F., Lubis, F. S., Nofirza, N., & Wahab, M. I. B. A. (2023). Analisis Proses Kapabilitas Iodine Value (IV) Crude Palm Kernel Oil Stearin (CPKST) di Pabrik Kelapa Sawit. *Jurnal Surya Teknika*, 10(1), 556-563.
- Zieja, Laska., Marcinkowski, D., Golimowski, W., Niedbała, G., & Wojciechowska, E. (2020). Low-cost investment with high quality performance. Bleaching earths for phosphorus reduction in the low-temperature bleaching process of rapeseed oil. *Foods*, 9(5), 603.
- Zuhdi, D. A. F., Abdullah, M. F., Suliswanto, M. S. W., & Wahyudi, S. T. (2021). The competitiveness of Indonesian crude palm oil in international market. *Jurnal Ekonomi Pembangunan*, 19(1), 111-124.