ABSTRACT

EFFECT OF ADDITION OF RED PALM OIL VERSUS CORN OIL AND CONCENTRATION OF YOLK MAKING MAYONAISE

By

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The purpose of this study is to get a comparison of red palm oil and corn oil the best of the chemical properties and sensory mayonnaise, get the concentration of egg yolk best against chemical properties and sensory mayonnaise, and knowing the interaction between the ratio of red palm oil and corn oil at a concentration of yolk against nature chemical and sensory mayonnaise. The study consisted of two factors. The first factor is the comparison of red palm oil (MM) with (MJ) with corn oil three treatments, they are 100%:0% (MM: MJ), 50%:50% (MM: MJ), and 0%: 100% (MM: MJ), while the second factor is the concentration of yolk (T) with three treatments, they are 7% (T1), 9% (T2), and 11% (T3). Observations made include pH, moisture, total of carotenoids, organoleptic (taste, aroma, texture, and overall acceptance), and test proximate (ash content, fat content, and protein content). The conclusion of this study is a comparison of red palm oil and corn oil (100%: 0%) with a 11% concentration of egg yolk mayonnaise produce the best products that the pH (3,5), moisture (22,422% (M) dan 16,537% (T)), total of carotenoids (640,14 ppm (M) dan 747,60 ppm (T)), feels a little taste of red palm
oil (3.83), the distinctive aroma of red palm oil (2.68), slightly thick texture (3.48), and the overall acceptance of panelists rather preferred (2.80).

**Keywords:** Red palm oil, carotenoids, mayonnaise.