

The Effect Of Antioxidants Addition On The Characteristics Of Palm Oil Base Food Grade Grease

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Abstract	<p>Palm oil has been reported in many studies to be a potential as main ingredient for food grade grease base oil, but it has a lower oxidative stability as compared to mineral oil. The addition of antioxidants can delay the oxidation reaction on food grade grease. This research aimed to study the effect of different type of antioxidant (TBHQ, BHT, combination of TBHQ and BHT) and different concentration of antioxidant (0, 0.1, 0.2, 0.3, 0.4, and 0.5%) on food grade grease characteristics. Several physicochemical variables such as oxidative defect test, melting point, pH and texture were observed. The results showed that different antioxidant caused the differences on melting points; and different antioxidant concentrations caused the differences on melting points and textures. According to zero-one analysis, the best performance was obtained from food grade grease formulated with combination of tert-butyl hydroquinone and butylated hydroxytoluene antioxidant at 0.3% concentration. This food grade grease had specific characteristics as follow: 1a level of oxidative resistance; 125 °C of melting point; 7 of pH and 5.8 mm/s (NLGI 2) of texture. Keywords: food grade grease, palm oil, tert-butyl hydroquinone, butylated hydroxytoluene</p>
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