

BAB IV

KESIMPULAN

4.1. Kesimpulan

Suhu *bleaching* yang terlalu tinggi akan mempengaruhi kestabilan produk *oils* dan *fats* selama penyimpanan oleh karena terbentuknya asam lemak bebas dan senyawa hasil oksidasi sekunder. Oleh karena itu, diperlukan penetapan suhu yang tepat untuk menghindari terjadinya keadaan tersebut. Suhu deodorisasi yang terlalu tinggi akan menyebabkan terbentuknya asam lemak *trans* dan berpengaruh positif terhadap kestabilan produk *oils* dan *fats*. Suhu deodorisasi yang optimal akan menurunkan bilangan peroksida sehingga menghambat terbentuknya senyawa hasil oksidasi sekunder.

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