ABSTRAK

Coconut oil is produce by coconut. Coconut oil by tradisional and modern way. Warming up in tradisional prosess and produce low quility of oil, because the contain of water is high and make oil to be broke, beside that modern way processing is enough complicated and need expensive fee. The alternative way to solve this problem is using fermenttyion method. The research is purpose to know the influence kind and concentrate of yeast in coconut oil quality by fermentation and to know which one can produce good quality of oil. The kind of research is using appearance experiment with complete random setting from 2 independent variable, they are soy bean yeast and tapai yeast with concentration variable abaut 1%, 3%, and 5%. Depend variable is a quality of coconut oil with oil rendement, mineral, acid, peroksida number and organoleptik (smell, colour, and test). The result from statistic with using Anava two way and Friedman test get conclision that kind and concentration of yeast give influence in quality of coconut oil from fermentasi. using soybean yeast the concentration is about 5% and it produce high rendement about 40,3%, lower mineral is about 0,175%, low acid is about 0,459 and peroksida number is about 0,29455 miliekuivalen per 1000 gram oil. For organoleptik smeel and panelis test more like coconut oil using soy bean yeast with 5%. So that organoleptik panelis colour is more like coconut oil with using tapai yeast with 5% concentration.