FACTORY OF MARGARINE FROM SESAME SEED WITH HYDROGENATION PROCESS USING NICKEL CATALYS

Name : Rendra Rachmadani (2309 030 035)  
Dian Saifulloh B (2309 030 047)
Departement : DIII Chemical Engineering, FTI – ITS
Advisor Lecturer : Ir. Dyah Winarni R.,MT

Abstract
Factory of Margarine is founded as a mean to fulfill requirement of consumer of margarine, either in and also beyond the sea. Capacities this margarine factory is 33000 margarine ton/year. Making of this margarine use hydrogenation process.

Process of margarine early with pressing process that is aparting between oil with its oil cake. Both neutralization process that is with addition of NaOH 11,06%. Third, bleaching process use active carbon as adsorber counted 1,5% from amount of oil. Fourth, hydrogenation process to be is saturated the unsatiated tying of oil by enhancing gas of H₂ and use Ni catalys. Process hereinafter that is process of deodorization at vacuum pressure. Later then process emulsification with addition of Oil Phase Emulsifier and of Liquid Phase Emulsifier. Last process that is including oil into tank of votator to degrade temperature and form margarine having the character of plastis at room temperature and to process packing.

The materials use to fulfill the capacities is sesame seed = 60000 ton/year, NaOH = 92 ton/year, Active carbon = 399 ton/year, Nickel = 6 ton/year, H₂ gas= 248 ton/year, EFM = 198 ton/year, EFC = 137 ton/year, Steam = 5000000 ton/year, Water (H₂O) = 500000 m³/year.

Keyword : margarine, sesame seeds, hydrogenation.