ABSTRACT

The research on the effect of kind's heating, oven and microwave, on the coconut oil stability by addition of combination antioxidants BHA, BHT and citric acid also coconut oil without antioxidants has been conducted by peroxide value and absorptivity in the UV spectrum's determination. Coconut oil samples with antioxidants BHA, BHT, with and without citric acid also oil samples without antioxidants were heated in the oven for 0-7 days and in the microwave for 0-36 min. The peroxide value and absorptivity at \( \lambda \) 228 and 262 nm increased step by step by the increasing of time's heating. The peroxide values and absorptivity of fourth the coconut oil samples heated in the oven have significant difference. The effectivity to pursue oil oxidation of antioxidants BHA, BHT and citric acid > BHA, BHT > citric acid.

The peroxide value's increasing of the coconut oil samples heated in the microwave faster than in the oven. Peroxide value increased at 6-24 min heating, but after 30 min heating peroxide value decreased. The decreasing peroxide value at 30 min heating was followed by significant increasing of absorptivity at 262 nm.