

ABSTRACT

This study investigated the effect of malaxation on the yield and quality of extracted avocado oil produced through freeze-drying and ultrasound-assisted centrifugation technique. Bangka Belitung Avocados was peeled, destoned, and underwent malaxation treatment. Different malaxation temperature (47 and 60°C) and malaxation time (0, 30, and 60 minutes) were utilized in this experiment. The paste was freeze-dried and exposed to ultrasound wave for 45 minutes. The mixture was spun using a centrifuge at the speed of 20.238 G for 10 minutes. The extracted oil was collected and was analyzed for oil quality, such as moisture content, dry matter, iodine value, and peroxide value. Within this study, malaxation temperature of 47°C for 60 minutes was the most effective malaxation process which able to extract the highest avocado oil amount with good avocado oil quality.

Keywords: Avocado Oil; Cold-pressing; Malaxation