Abstract: A study has been conducted on the use of TBHQ to prevent rancidity of coconut oil produced by farmers using traditional methods. This study was designed to determine the degree of rancidity of coconut oil with and without additional antioxidants during storage for 1 and 2 months. The results of this study were: there was no significant difference (P>0.05) in the degree of rancidity of coconut oil at the beginning of the experiment either with or without additional antioxidant. There was a significant difference (P<0.05) in the degree of rancidity between control and samples added with the antioxidant BHT 0.01% and 0.02% during storage. It could therefore be concluded that the use of antioxidant TBHQ 0.01% was effective enough to prevent rancidity up to 2 months.

Key word: Tersier Butil Hidroks quinon, Ketengikan, minyak kelapa