

Minyak Dedak Padi

Rice Bran Oil



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Minyak dedak padi (*rice bran oil*) merupakan minyak hasil ekstraksi dari dedak padi setelah melalui proses stabilisasi dan pemurnian. Minyak dedak tidak hanya memiliki aroma dan penampilan yang baik tetapi juga mengandung vitamin, antioksidan, nutrisi dan dapat menurunkan kandungan kolestrol.

Potensi pengembangan :

- (1) Ketersediaan dedak padi melimpah
- (2) Rendemen minyak 14-19%
- (3) Kandungan antioksidan tinggi (tocoferol, tocotrienol dan oryzanol)
- (4) Ampas dedak hasil ekstraksi dapat digunakan lagi sebagai pakan (kandungan protein tinggi)
- (5) Pemanfaatan dedak padi sebagai minyak goreng bermutu tinggi
- (6) Pengembangan produk minyak dedak sebagai food supplement dan minuman antioksidan
- (7) Diversifikasi produk olahan padi yang dapat meningkatkan nilai tambah produk.

Rice bran oil is oil extracted from rice bran after going through a process of stabilization and purification. Bran oil not only has a good aroma and appearance but also contains vitamins, antioxidants, nutrients, and can reduce the level of cholesterol.

Potential qualities for the development of rice bran oil include:

- (1) The rice bran is abundant,
- (2) The oil content is high (14-19%),
- (3) The antioxidant content (tocoferol, tocotrienol, and oryzanol) is high,
- (4) The rice bran dregs from extraction can be reused as feed (high protein content),
- (5) The utilization of rice bran as high-quality cooking oil,
- (6) The product development of bran oil as a food supplement and antioxidant drinks, and
- (7) The product diversification of rice which will increase value-added of the products.