



Es Krim VCO *VCO Ice Cream*

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Es krim ini berbahan baku minyak *Virgin Coconut Oil* (VCO) yang merupakan minyak nabati yang tidak mengalami hidrogenasi, dimana asam yang dihasilkan mudah diserap tubuh.

VCO yang berbentuk es krim ini lebih disukai oleh konsumen, sumber utama lemak rantai menengahnya aman dikonsumsi. Es Krim-VCO bermanfaat untuk kesehatan, terutama dalam bentuk cair. Teknologi ini prospektif dikembangkan oleh industri makanan dan farmasi.

This ice cream is made from Virgin Coconut Oil (VCO) which is a vegetable oil that does not undergo hydrogenation, in which the acid produced is easily absorbed by the body. VCO ice cream is preferred by consumers as the main source of medium chain fatty acids and is safe to consume.

VCO Ice Cream is beneficial to health, especially in liquid form. This technology has a good prospect to be developed further by the food and pharmaceutical industries.