

## **ABSTRACT**

### **ANALYSIS OF WATER CONTENT IN USED COOKING OIL BY GRAVIMETRIC METHOD IN THE EAST SURABAYA REGION**

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Cooking oil is a primer requirement that plays an important role in fulfill the nutritional needs of the Indonesian people. Continuous and repeated use of cooking oil products can produce compounds that are harmful to the quality of the oil. Used cooking oil can cause health problems for humans if it is contaminated in the body in the long term, it will cause bad effects due to consumption of used cooking oil. The water content of used cooking oil is one measure of the quality of used cooking oil. Therefore, in this research, the quality of cooking oil was tested, namely the water content. Samples of used cooking oil were obtained from densely populated areas and there are many restaurants and snacks that have the potential to produce used cooking oil in the East Surabaya area. The amount of samples obtained was 10 samples. Gravimetry method were used to determine water content of samples. The results of the water content analysis showed out of the 10 samples there are 3 samples that was not worthy to be consumed and the others were worthy for reuse because not in accordance with requirement of cooking oil quality SNI 3741:2013 because the contained a water content are less than 0.15% w/w.

**Key Words:** *Water Content, Cooking Oil*