

ABSTRACT

ANALYSIS OF WATER CONTENT IN USED COOKING OIL BY GRAVIMETRIC METHOD IN THE CENTRAL SURABAYA REGION

Annisa Ika Kusuma Dewi

Central Surabaya is a densely populated urban area which also has high business, economic and trade activities so there are also many culinary centered and food stalls, one of which is penyetan traders who provide various kinds of dishes. These penyetan traders and these food stalls generally use cooking oil repeatedly so that using oil repeatedly can increase the water content in the oil. This research aims to determine the value of the water content of the used oil using the gravimetric method, so that the samples taken are random samples of used cooking oil or used cooking oil from traders in the area. Based on sample test research on used cooking oil accordance with the requirements of SNI 3741:2013, it can be concluded that the results of the water content test of used cooking oil on penyetan traders in the Central Surabaya area with sample code A(0,103%), B(0,093%), C(0,103%), D(0,067%), E(0,087%), F(0,071%), G(0,047%) and J(0,087%) has content below SNI. Meanwhile, used cooking oil sample code I(0,468%) and H(3,738%) contain values that exceed SNI requirements.

Keywords : *Water Content, Cooking Oil, Penyetan Trader*