

## **RELATION BETWEEN VENDORS CHARACTERISTICS AND THE COOKING OIL USAGE ON THE OIL QUALITY REDUCTION IN “PECEL LELE” VENDORS IN YOGYAKARTA**

### **Abstract**

The restaurant business of *pecel lele* (fried catfish with chili sauce) food stalls is a business that flourishes in Yogyakarta. Vendors of *pecel lele* who use cooking oil repeatedly for frying will have an impact on health problems. The general objective of this research is to find out the relationship between the characteristics of vendors and the use of cooking oil on quality reduction in *pecel lele* vendors in Yogyakarta. The method which used in this study is field survey which is carried out with the help of a questionnaire to determine the characteristics, action of frying process, knowledge of vendors and oil sampling before and after use. The samples obtained were then analyzed to find out the quality of cooking oil including moisture content, peroxide numbers, and free fatty acids. Furthermore, the results of the questionnaire and the analysis were processed using the SPSS application including paired sample t test, Spearman correlation test, and simple linear regression test. The results showed that the frying process carried out by the vendors which included in the category of a good frying process was 72.72%, the category of quite good was 27.27%, and the category of less good was 0%. The good frying process carried out by vendors whose characteristics as follows are showed in a percentage, those are in the category vendors aged 40-50 years was 45.45%, vendors whose has high school education background was 45.45%, has been trading of *pecel lele* > 10 years was 54.54%, and vendors whose income < Rp 2,000,000,- was 36.36%. A decrease in cooking oil quality showed an increase in each parameter, namely water content ( $0.19 \pm 0.11$ ), peroxide number ( $13.79 \pm 6.40$ ), and free fatty acids ( $1.07 \pm 0.51$ ) The frying process has a significant effect on the quality of cooking oil, namely moisture content, peroxide number, free fatty acid after frying with a correlation value of -0.827; -0,910, -0,631.

Keywords: Action, Vendor, Cooking Oil