

Minyak goreng adalah minyak yang berasal dari lemak tumbuhan atau hewan yang dimurnikan dan berbentuk cair dalam suhu kamar. Produk ini biasanya digunakan menggoreng bahan makanan, sehingga fungsinya sangat vital dalam kebutuhan dapur. Minyak goreng di Indonesia umumnya berasal dari minyak kelapa sawit. Minyak kelapa bagus dipakai untuk menggoreng karena struktur minyaknya memiliki ikatan rangkap sehingga termasuk dalam lemak tak jenuh yang sifatnya stabil. Industri minyak goreng di Indonesia pun berkembang cukup pesat. Sehingga industri ini berpotensi besar menjadi kontributor pembangunan perekonomian negara. Bahkan Indonesia menjadi negara produsen minyak mentah sawit (CPO & CPKO) utama di dunia setelah Malaysia.

Konsumsi minyak sawit domestik diperkirakan mencapai 12,76 juta ton tahun ini, atau melonjak 15,37% dari realisasi 2017 yang sebanyak 11,06 juta ton. Lonjakan konsumsi tersebut terjadi karena permintaan minyak sawit meningkat. Terutama untuk bahan baku makanan dan lemak khusus (specialty fats), oleokimia dan bahan dasar sabun (soap noodle), serta biodiesel. Tingkat konsumsi minyak goreng di Indonesia pun relatif tinggi. Rata-rata konsumsi minyak goreng sawit per tahun mencapai 5,5 juta ton. Artinya sekitar 24 persen dari total produksi minyak goreng sawit per tahun sebesar 23 juta ton. Di Pasar Tanah Abang, harga minyak goreng per 8 Oktober 2018 terbilang stabil yaitu Rp13.000/kg.

*Dataset ini berisi .... (mohon bantuan pihak Volantis untuk melengkapi kalimat terakhir ini)*

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### **Cooking Oil at Pasar Tanah Abang (January – June 2018)**

Cooking oil is the oil which is from the fat of the plants or animal which has been purified and has the liquid form in the room temperature. The product is commonly used to fry the foods, so that the function is really vital as a kitchen need. Coconut oil is good for frying the foods because of its structure which has the double bond, so that it categorized as a stable unsaturated fat. Cooking oil industry in Indonesia also is also growing rapidly. It means this industry is potential to be the contributor for the country's economy development. Indonesia even becomes the world's leading raw palm oil (CPO & CPKO) producer after Malaysia.

The consumption of domestic palm oil reaches 12,76 million ton this year, it is increased about 15.37% from the 2017 realization which is in the amount of 11.06 million ton. The increase of the consumption is caused by the palm oil demands are also increased. That is especially for the raw material of food and specialty fats, oleo chemistry, raw

material for soap (soap noodle), and also biodiesel. The level of palm oil consumption in Indonesia is relatively high. The average consumption of palm oil per year reaches the number of 5.5 million tons. It means, about 24% from the total palm oil production per year is 23 million tons. In Pasar Tanah Abang, the price of cooking oil in October 8<sup>th</sup> 2018 is still stable, which is Rp13,000/kg.

This dataset contains...