

ANALYSIS SODIUM BENZOATE IN CHILI NOT BRANDED IN THE MARKET PEDURUNGAN SEMARANG

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ABTRACT

Chili sauce is one of the processed products which the material is essentially chili and having vitamin A and C are high. To extend the storage needed preservative as formalin, borax, and sodium benzoate. According to the minister of health in indonesia no.033 2012 an additional material for the sodium benzoate acid with the maximum limit 1000 mg/kg. The purpose of research to know the whereabouts of a preservative sodium benzoate in chili sauce sold in pedurungan market. Type the research is the research descriptive and determination of sodium benzoate method alkalimetri. The research was done in the laboratory chemical muhammadiyah university semarang. The population in the market pedurungan sample as many as 6. The sample this is not branded chili sauce. Test results qualitative of sodium benzoate 6 sample obtained sample sauce 2 sauce containing sodium benzoate 4 sauce and does not contain sodium benzoate in samples C and E obtained the average 610,27 mg/kg and 618,275 mg/kg

Keyword: chili sauce, preservative, sodium benzoate