

Identification Rhodamin B on Red Food Products Sold in Johar Tradisional Market of Semarang

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ABSTRACT

Rhodamin B is one of the synthetic dyestuffs which is prohibited its use in food products and expressed as hazardous substances according to the Minister of Health RI Regulation number 33 of 2012 because it is carcinogen for the body. The purpose of this study was to identify rhodamine B dye on red food products sold in Johar market of Semarang city. The research population is food products in the form of crackers (4 types), sausage (3 types), sambal sauce (3 types), and terasi (3 types). The method used to identify rhodamine B dye is a method of thin layer chromatography and the type of this study is descriptive. The result of identification of rhodamine B dye from 13 food product samples consisting of 4 types of cracker samples, 3 types of sausage samples, 3 types of chili sauce samples, and 3 types of shrimp paste there were 12 negative samples containing rhodamin B dye while one sample of shrimp paste positive containing rhodamine B.

Keyword : Rhodamin B, Red Food Product, Thin Layer Chromatograph