

***ABSTRACT***  
***(LITERATURE REVIEW)***

**ANALYSIS OF RHODAMINE B DYE IN FOOD BY THE KLT METHOD**

**Prischilla Dolfiani Samson**

Food is a basic need for humans. Color is one of the things that can interest a person, even from color can indicate the quality of the food and can give clues regarding chemical changes in food and drinks. Rhodamine B is a type of additive substance that is used as a dye for the textile industry but is still often used for food coloring. According to data from the Food and Drug Supervisory Agency (BPOM), throughout 2012 the incidence of poisoning due to consuming food occupied the highest position, namely 66.7% compared to poisoning due to other causes, such as drugs, cosmetics, and others. The use of this prohibited coloring agent in various foods can harm the health of consumers if consumed in the long term. The design of this study is *literature review*. Based on the results of the five journals reviewed, it can be concluded that there are still some food manufacturers who still use Rhodamine B coloring agent to lure consumers to look more attractive. Testing of Rhodamine B dye can be done by qualitative analysis using the Thin Layer Chromatography method which has a mechanism of action in the separation of compounds based on adsorption and partition coefficient. Results can be tested positive for containing the dye Rhodamine B if the sample stain is pink and reflective observed under UV light 254nm and 366nm and has a sample Rf range value with Rf standard 0.63-0.81. It is necessary to socialize about the dangers of using Rhodamine B dyes in food, especially in ordinary people so that they can be more careful in consuming food and be diverted to using natural coloring agents.

***Keywords : Rhodamine B, TLC, Food***