

ABSTRACT

QUALITATIVE ANALYSIS OF METHANYL YELLOW CONTENT IN CANDIED FRUIT SOLD AT THE MARKET PACAR KELING IN SURABAYA

Lina Rusmiyati

Food is one of the most important basic needs in life, packaged food usually contains additional ingredients including preservatives and coloring agents. In general, people really like food that looks attractive, namely in terms of appearance, color, smell, taste and texture, one example is candied fruit, candied fruit is a traditional food that is familiar to Indonesian people. processed food that is most favored by Indonesian people because it tastes sweet and has a distinctive taste of the fruit itself which is very suitable to be enjoyed anywhere. Sweets are made by preserving and soaking them with sugar and adding dyes to make them look attractive, one of which is textile dyes which are a source of dyes which make sweets look more attractive but according to the regulations of the Ministry of Health these dyes are designated as dangerous substances including auramin, ponceau 3R and Rhodamin B for red or orange dye and methanyl yellow for yellow dye. In addition to the sweet taste, sweets also contain vitamins, including vitamin A and vitamin C, and therefore this study aims to identify methanyl yellow in candied fruit in Surabaya's girlfriend market using the KLT method. In the KLT test, a qualitative analysis of the methanyl yellow compound in candied fruit was carried out, where the sample used was a striking yellow color, and determined the Rf value and organoleptic observations and identified using layer chromatography, in the organoleptic test there were three samples observed including candied salak, candied mango and candied kedondong. The candied salak and candied mango samples had the same organoleptic test results, namely solid texture, slightly sour sweet taste, striking yellow, no odor, whereas the candied kedondong samples differed only in terms of taste, namely sour. The KLT test was continued with 254 nm UV light. then record the spot distance to calculate the Rf value. The average Rf value for each replication was 0.91, 0.92 and 0.93 with a standard value of 0.85 so that this test showed negative results.

Keywords: Thin Layer Chromatography (TLC), Candied Fruit, Methanil Yellow