

ABSTRACT

IDENTIFICATION OF RHODAMIN B IN TOMATO SAUCE USING THIN LAYER CHROMATOGRAPHY METHOD

(Sample taken at Pasar Larangan Sidoarjo)

Tomato sauce is one of the food complements that can be easily found in grocery stores or markets. Rhodamin B is a synthetic dye used as a dye for paper and textiles, but is often misused as a food coloring, and tomato sauce is no exception. The purpose of this study was to determine the presence or absence of Rhodamin B compounds in tomato sauce sold in the Pasar Larangan using Thin Layer Chromatography method. The eluent used is n-butanol : ethyl acetate : ammonia 10% in a ratio of 10 : 4 : 5. There are 6 samples of tomato sauce registered BPOM and PIRT prepared using bol yarn extraction. The results showed that there were no Rhodamin B compounds in the six tomato sauce samples tested using thin layer chromatography method and only visible raw stain comparison with Rf value of 0.77. To strengthen the results, the identification of color reagent test with the results of the absence of the same color reaction between the standard comparator and the sample.

Keywords : Rhodamin B, Tomato Sauce, Thin Layer Chromatography